Volume 7, Number 1

Betty Crocker®

Most Requested RECIPES™

cookies, bars and cakes

sweet treats for special occasions

70+ yummy recipes

Frozen Mocha Brownie Dessert, p. 82

PHOTO OF EVERY RECIPE

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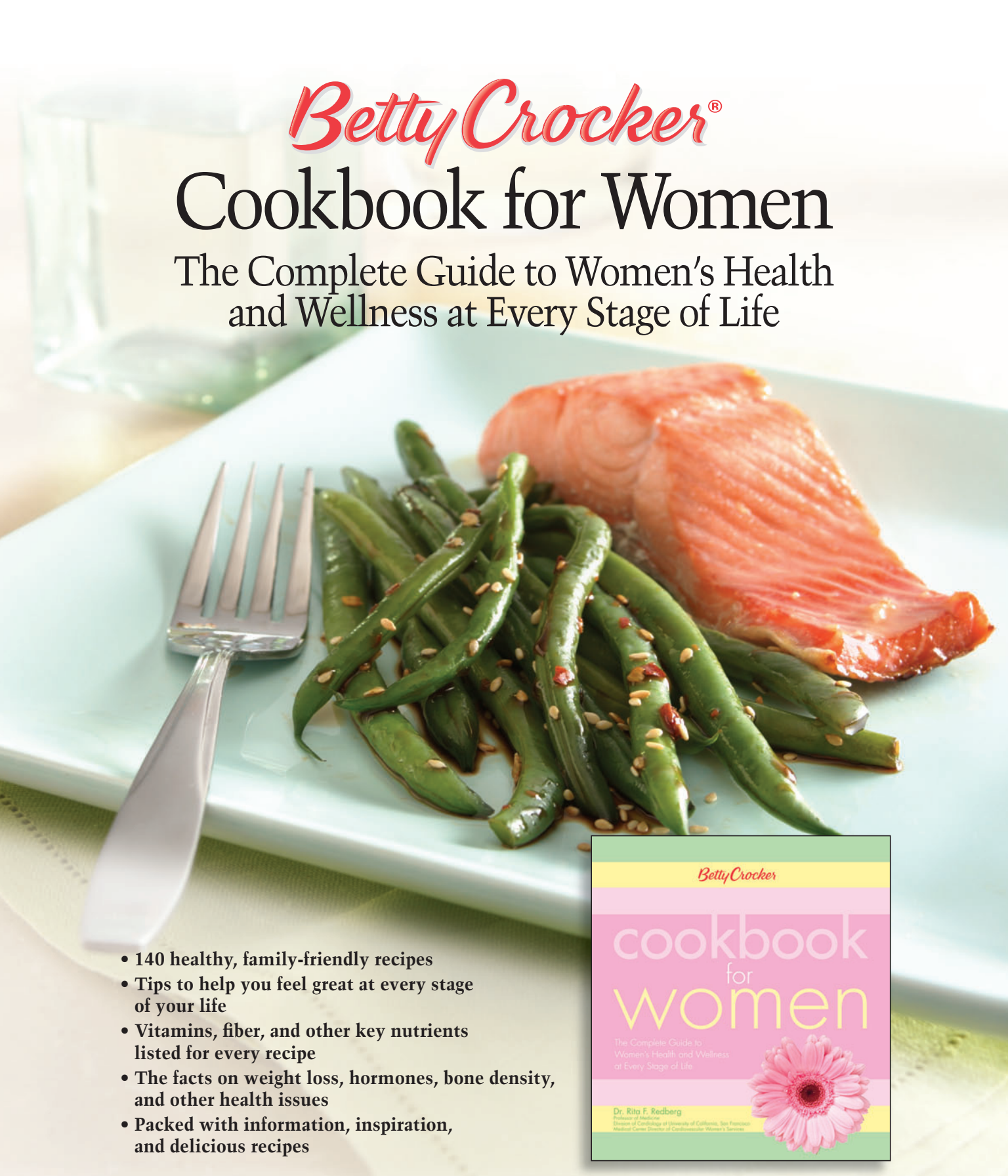
The Complete Guide to Women's Health and Wellness at Every Stage of Life



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letter from the editor

Our latest collection of Most Requested Recipes® is brimming with sweet treats, from mouthwatering brownies and bars to show-stopping cakes, cookies and all kinds of other desserts.

Try broadening your brownie horizons with Blond Brownies with Brown Sugar Frosting (p. 12) or Candy Bar Brownies (p. 9). In the mood to make bars? Salted Peanut Chews (p. 17), Caramel Apple-Nut Bars (p. 22) and Lemon Squares (p. 23) are three tantalizing options.

Maybe you're more of a cake and cupcake person. If so, consider Cheery Cherry Cake (p. 41) or cute Ball Game Cupcakes (p. 55).

Should you choose to whip up a batch of Chocolate-Mint Thumbprints (p. 72) or Malted Madness Cookies (p. 73), your kids won't be the only ones caught with their hand in the cookie jar.

Our last chapter, "Other Desserts," is a catch-all category for everything from Banana Cream Pie-in-a-Bowl (p. 81) to Cashew Brittle (p. 92).

Ernestine Ulmer, an American writer, coined the phrase, "Life is uncertain; eat dessert first." We couldn't agree more.

Heidi Losleben

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Look for these symbols

Quick = Ready in 30 minutes or less
Low Fat = 3g or less, except main dishes with 10g or less

Quick Low Fat

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Frozen Mocha Brownie Dessert, p. 82

Irresistible Plate Appeal

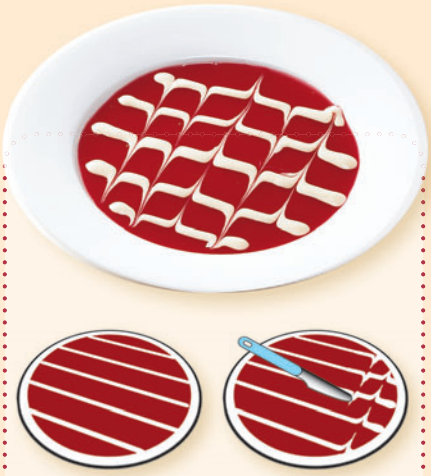
Dress up desserts by decorating your plates with fun, edible designs. With a little know-how, a simple sauce can become a paintbrush for creating impressive dessert plates similar to those you see in restaurants. So what are you waiting for? Step up to the plate!

Design Basics

- Plain plates will show off your design best. Light-colored plates accent darker sauces, such as chocolate; darker plates highlight pale-colored sauces.
- Sauce consistency is important so your design holds its shape. A sauce should be thin enough so you can easily draw a knife or toothpick through it. To test, spoon the sauce onto a plate; it should stand up and not spread.
- A plastic squeeze bottle—the kind typically used for mustard or ketchup—comes in handy when dispensing the sauce. It provides even control and flow.
- Use contrasting colors and flavors within the design to create interest.
- Be sure the design is prominent around the edge of the plate where it will be seen once the dessert is placed in the center.

Stamp It

1. Choose a simple design—the simpler, the better.
2. Be sure to use clean foam stamps, not hard block stamps. Stamps with some open areas, rather than solid stamps, work best. Small stamps, ¾ inch to 1¼ inch, are good to start with. Foam stamps are available at most craft stores.
3. Use purchased chocolate-flavor syrup. It has a good consistency that evenly coats the stamp. Pour the syrup onto a small plate and dip the stamp into it, or "paint" the syrup directly on the stamp with a small brush.
4. Try your first design on a piece of waxed paper or other smooth surface to see how it looks and to make sure you have the right amount of syrup.
5. Carefully place the stamp on the plate (the flatter the plate, the better) and gently roll the stamp, making sure all the areas touch the plate. Then lift the stamp straight up and remove it from the plate.



Herringbone Wave

1. Cover a dessert plate with sauce.
2. With a contrasting sauce, make vertical lines at 1-inch intervals.
3. Using a knife tip or toothpick, draw through the lines in alternating directions.

Zigzag

1. Create a zigzag pattern of desired sauce on the plate.
2. Rotate the plate slightly, and make another zigzag pattern with sauce.

Spider Web

1. Drizzle a small circle of desired sauce in the center of the plate.
2. Drizzle several more circles around the small circle, keeping circles about ½-inch apart.
3. Draw a knife or toothpick from the center outward towards the edge 8 equally spaced times.

Flower

1. Drizzle a small circle of desired sauce in the center of the plate.
2. Drizzle second, larger circle about ½-inch from the smaller circle.
3. Draw a knife or toothpick from the outside edge inward and from the center outward alternately 4 to 8 times to make a flower design.

brownies & bars

Think outside the box with eight great brownie ideas; plus ooey-gooey bars for any occasion.

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Candy Bar Brownies

Prep Time: 40 Minutes **Start to Finish:** 2 Hours 45 Minutes
Servings: 48 brownies

BROWNIES

- ¾ cup butter or margarine, softened
- 2 tablespoons water
- ⅔ cup sugar
- 1 cup semisweet chocolate chips
- 1 teaspoon vanilla
- 2 eggs
- 1 cup Gold Medal® all-purpose flour
- ½ teaspoon baking powder

CANDY BAR TOPPING

- 1 cup sugar
- ¼ cup butter or margarine
- ¼ cup milk
- 1 cup marshmallow creme
- ½ cup creamy peanut butter
- ½ teaspoon vanilla
- 1½ cups dry-roasted peanuts
- 40 caramels, unwrapped
- ¼ cup water
- 1 cup semisweet chocolate chips
- ¼ cup butterscotch-flavored chips

1. Heat oven to 350°F (325°F for dark or nonstick pan). Line bottom and sides of 13x9-inch pan with foil, leaving 1 inch of foil overhanging at 2 opposite sides of pan; spray foil with cooking spray.

2. In large microwavable bowl, microwave ¾ cup butter, 2 tablespoons water and ⅔ cup sugar uncovered on High about 1 minute or until mixture just starts to boil; stir until blended. Stir in 1 cup chocolate chips until melted. Stir in 1 teaspoon vanilla and the eggs until well mixed. Stir in flour and baking powder. In pan, spread batter evenly.

3. Bake 18 to 23 minutes or until toothpick inserted in center comes out clean (do not overbake). Cool completely in pan on cooling rack, about 30 minutes.

4. In 2-quart saucepan, heat 1 cup sugar, ¼ cup butter and the milk to boiling over medium heat, stirring constantly. Boil 5 minutes, stirring constantly. Stir in marshmallow creme, ¼ cup of the peanut butter and ½ teaspoon vanilla. Pour over brownies. Sprinkle peanuts over top.

5. In 1-quart saucepan, heat caramels and ¼ cup water over medium-low heat, stirring constantly, until caramels are melted; pour over peanuts.

6. In medium microwavable bowl, microwave 1 cup chocolate chips and the butterscotch chips uncovered on High about 1 minute or until softened; stir until smooth. Stir in remaining ¼ cup peanut butter; spread over caramel layer. Refrigerate at least 1 hour before cutting. Use foil to lift brownies from pan before cutting. For brownies, cut into 8 rows by 6 rows. Store in refrigerator.

Nutrition Information Per Serving:
1 BROWNIE: Calories 200 (Calories from Fat 90); Total Fat 11g (Saturated Fat 4.5g); Cholesterol 20mg; Sodium 105mg; Total Carbohydrate 23g (Dietary Fiber 1g); Protein 3g

Tips »

DID YOU KNOW?
This gooey layered treat tastes just like one your favorite candy bars.

SPECIAL TOUCH
Serve these bars in foil liners for a fancier look.

Cherry-Chocolate Chunkers

Prep Time: 20 Minutes **Start to Finish:** 2 Hours
Servings: 24 brownies

BROWNIES

- 1 jar (10 oz) maraschino cherries
- 1 bag (12 oz) semisweet chocolate chips (2 cups)
- ½ cup butter or margarine
- 1¼ cups Gold Medal® all-purpose flour
- 1 cup granulated sugar
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon vanilla
- 3 eggs, beaten
- 1 bag (12 oz) semisweet chocolate chunks (2 cups)

GLAZE

- ½ cup powdered sugar
- 3 to 5 teaspoons reserved maraschino cherry liquid

1. Heat oven to 350°F. Drain cherries well, reserving liquid for glaze. Cut cherries in half; set aside.

2. In 3-quart saucepan, melt chocolate chips and butter over low heat, stirring constantly; remove from heat. Stir in flour, sugar, baking powder, salt, vanilla and eggs. Stir in cherries and chocolate chunks. In ungreased 13x9-inch pan, spread batter evenly.

3. Bake 32 to 37 minutes or until center is set. Cool completely, about 1 hour.

4. In small bowl, mix glaze ingredients until smooth. Place glaze in resealable food-storage plastic bag. Cut off tiny corner of bag. Squeeze glaze in desired pattern on top of brownies. For brownies, cut into 6 rows by 4 rows.

Nutrition Information Per Serving:
1 BROWNIE: Calories 280 (Calories from Fat 120); Total Fat 13g (Saturated Fat 7g); Cholesterol 35mg; Sodium 95mg; Total Carbohydrate 39g (Dietary Fiber 2g); Protein 3g

Walnut Lover's Brownies

Prep Time: 15 Minutes **Start to Finish:** 1 Hour 45 Minutes
Servings: 32 brownies

TOPPING

- ¾ cup packed brown sugar
- ¼ cup butter or margarine
- 2 tablespoons Gold Medal® all-purpose flour
- 1 teaspoon vanilla
- 1 egg
- 4 cups chopped walnuts

BROWNIES

- ¾ cup butter or margarine
- 4 oz unsweetened baking chocolate
- 2 cups granulated sugar
- 1 cup Gold Medal® all-purpose flour
- 1 teaspoon vanilla
- 4 eggs

1. Heat oven to 350°F. Grease bottom and sides of 13x9-inch pan with shortening or cooking spray. In 2-quart saucepan, heat brown sugar and ¼ cup butter over low heat, stirring occasionally, until butter is melted; cool slightly. Stir in 2 tablespoons flour, 1 teaspoon vanilla and 1 egg until blended. Stir in walnuts; set aside.

2. In 3-quart saucepan, melt ¾ cup butter and the chocolate over low heat, stirring constantly. Cool slightly. Stir in granulated sugar, 1 cup flour, 1 teaspoon vanilla and 4 eggs. In pan, spread batter evenly. Spoon topping evenly over batter.

3. Bake 45 minutes (do not overbake). Cool completely in pan on cooling rack. For brownies, cut into 8 rows by 4 rows.

Nutrition Information Per Serving:
1 BROWNIE: Calories 280 (Calories from Fat 160); Total Fat 18g (Saturated Fat 6g); Cholesterol 50mg; Sodium 55mg; Total Carbohydrate 24g (Dietary Fiber 1g); Protein 4g

Blond Brownies with Brown Sugar Frosting

Prep Time: 20 Minutes **Start to Finish:** 1 Hour 30 Minutes
Servings: 36 brownies

BROWNIES

- 1 cup granulated sugar
- ½ cup packed brown sugar
- ½ cup butter (do not use margarine), softened
- 1 teaspoon vanilla
- 2 eggs
- 1½ cups Gold Medal® all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt

FROSTING

- ⅓ cup butter (do not use margarine)
- ⅔ cup packed brown sugar
- 3 tablespoons milk
- 2 cups powdered sugar
- ½ teaspoon vanilla
- ½ cup chopped pecans

1. Heat oven to 350°F. In large bowl, beat granulated sugar, ½ cup brown sugar, ½ cup butter, 1 teaspoon vanilla and the eggs with electric mixer on medium speed, or mix with spoon, until light and fluffy. Stir in flour, baking powder and salt. In ungreased 13x9-inch pan, spread batter evenly.

2. Bake 20 to 23 minutes or until golden brown and toothpick inserted in center comes out clean. Cool completely, about 45 minutes.

3. In 2-quart saucepan, melt ⅓ cup butter over low heat. Stir in ⅔ cup brown sugar; cook over low heat 2 minutes, stirring constantly. Stir in milk; cook until mixture comes to a rolling boil. Remove from heat. Gradually stir in powdered sugar and vanilla, mixing well with spoon after each addition, until smooth and spreadable. If necessary, add more milk, a few drops at a time. Spread frosting over brownies. Immediately sprinkle with pecans. For brownies, cut into 6 rows by 6 rows.

Nutrition Information Per Serving:
1 BROWNIE: Calories 150 (Calories from Fat 50); Total Fat 6g (Saturated Fat 2.5g); Cholesterol 25mg; Sodium 80mg; Total Carbohydrate 23g (Dietary Fiber 0g); Protein 1g

Double-Espresso Brownies

Prep Time: 20 Minutes **Start to Finish:** 1 Hour 45 Minutes
Servings: 50 brownies

BROWNIES

- 1½ cups Gold Medal® all-purpose flour
- 1½ cups granulated sugar
- 4 teaspoons unsweetened baking cocoa
- 3 teaspoons instant espresso coffee granules
- ½ cup water
- ¾ cup butter or margarine
- ¾ teaspoon baking soda
- ⅓ cup buttermilk
- 1 egg

FROSTING

- ¼ cup unsweetened baking cocoa
- ½ cup butter or margarine
- ⅓ cup buttermilk
- 4½ cups powdered sugar
- 1 teaspoon instant espresso coffee granules
- 1 teaspoon vanilla

1. Heat oven to 375°F. Grease bottom and sides of 15x10x1-inch pan with shortening or cooking spray. In large bowl, mix flour, granulated sugar, 4 teaspoons cocoa and espresso.

2. In 1-quart saucepan, heat water and ¾ cup butter to boiling. Pour over flour mixture; beat with spoon until smooth. Stir in baking soda, ⅓ cup buttermilk and the egg. In pan, spread batter evenly.

3. Bake 18 to 23 minutes or until toothpick inserted in center comes out clean. Cool completely, about 1 hour.

4. In 3-quart saucepan, heat ¼ cup cocoa, ½ cup butter and ⅓ cup buttermilk to boiling over medium heat, stirring frequently; remove from heat. Stir in powdered sugar, 1 teaspoon espresso and vanilla with wire whisk until smooth and spreadable. Spread frosting over brownies. For brownies, cut into 10 rows by 5 rows.

Nutrition Information Per Serving:
1 BROWNIE: Calories 130 (Calories from Fat 45); Total Fat 5g (Saturated Fat 2.5g); Cholesterol 15mg; Sodium 55mg; Total Carbohydrate 20g (Dietary Fiber 0g); Protein 0g

Amaretto Brownies

Prep Time: 20 Minutes **Start to Finish:** 1 Hour 20 Minutes
Servings: 32 brownies

BROWNIES

- ⅔ cup slivered almonds, toasted*
- 8 oz semisweet baking chocolate
- ⅓ cup butter or margarine
- 1¼ cups Gold Medal® all-purpose flour
- 1 cup granulated sugar
- 1 teaspoon baking powder
- ½ teaspoon salt
- 2 tablespoons amaretto
- 2 eggs

FROSTING

- 2 cups powdered sugar
- 3 tablespoons butter or margarine, softened
- 1 tablespoon amaretto
- 1 to 2 tablespoons milk

1. Heat oven to 350°F. Grease bottom only of 13x9-inch pan with shortening or cooking spray. In food processor, place ⅓ cup of the almonds. Cover and process, using quick on-and-off motions, until almonds are ground. Chop remaining almonds; set aside.

2. In 3-quart saucepan, melt chocolate and ⅓ cup butter over low heat, stirring frequently, until smooth; remove from heat. Stir in ground almonds, flour, granulated sugar, baking powder, salt, 2 tablespoons amaretto and the eggs. In pan, spread batter evenly.

3. Bake 22 to 27 minutes or until toothpick inserted in center comes out clean. Cool completely.

4. In medium bowl, mix all frosting ingredients until smooth and spreadable. Spread frosting over brownies. Sprinkle with chopped almonds. For brownies, cut into 8 rows by 4 rows.

*To toast almonds, place in shallow pan. Bake at 350°F for about 10 minutes, stirring occasionally, until golden brown.

Nutrition Information Per Serving:
1 BROWNIE: Calories 160 (Calories from Fat 60); Total Fat 7g (Saturated Fat 3.5g); Cholesterol 20mg; Sodium 80mg; Total Carbohydrate 23g (Dietary Fiber 0g); Protein 2g

Tip »

SUBSTITUTIONS

Use ¼ teaspoon almond extract and 1 tablespoon maraschino cherry juice mixed with 1 tablespoon water for the 2 tablespoons amaretto in the brownies. Use ⅛ teaspoon almond extract and 1½ teaspoons maraschino cherry juice mixed with 1½ teaspoons water for the 1 tablespoon amaretto in the frosting.

Double-Chocolate Chunk Brownies

Prep Time: 20 Minutes **Start to Finish:** 2 Hours
Servings: 24 brownies

BROWNIES

- 1 cup butter or margarine
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 2 teaspoons vanilla
- 4 eggs
- 1¼ cups Gold Medal® all-purpose flour
- ¾ cup unsweetened baking cocoa
- ¼ teaspoon salt
- 1 cup semisweet chocolate chunks
- 4 oz white chocolate baking bars, coarsely chopped (1 cup)

FROSTING

- 1½ cups powdered sugar
- ¼ cup unsweetened baking cocoa
- ¼ cup butter or margarine, softened
- 2 to 3 tablespoons milk
- 2 oz white chocolate baking bars, coarsely chopped (½ cup)
- 1 teaspoon vegetable oil

1. Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottom and sides of 13x9-inch pan with shortening or cooking spray. In 4-quart saucepan, melt 1 cup butter over medium heat; remove from heat. Mix in granulated sugar and brown sugar, vanilla and eggs until well blended. Stir in flour, ¾ cup cocoa and salt until well blended. Stir in 1 cup semisweet chunks and 1 cup chopped baking bars. In pan, spread batter evenly.

2. Bake 30 to 35 minutes or until set. Cool completely, about 1 hour.

3. In large bowl, beat powdered sugar, ¼ cup cocoa, ¼ cup butter and enough of the milk with electric mixer on low speed until frosting is smooth and spreadable. Spread frosting over brownies.

4. In small microwavable bowl, microwave ½ cup chopped baking bars and the oil uncovered on High 30 to 60 seconds, stirring once or twice, until thin enough to drizzle. Place in small food-storage plastic bag. Cut off tiny corner of bag. Drizzle over frosting. For brownies, cut into 6 rows by 4 rows.

Nutrition Information Per Serving:
1 BROWNIE: Calories 360 (Calories from Fat 170); Total Fat 19g (Saturated Fat 10g); Cholesterol 60mg; Sodium 120mg; Total Carbohydrate 46g (Dietary Fiber 2g); Protein 4g

Brownie Butterscotch Squares

Prep Time: 10 Minutes **Start to Finish:** 3 Hours 40 Minutes
Servings: 32 squares

- 1 box (1 lb 6.5 oz) Betty Crocker® Original Supreme brownie mix (with chocolate syrup pouch)
- ⅓ cup vegetable oil
- ¼ cup water
- 2 or 3 eggs
- ⅔ cup sugar
- ⅔ cup light corn syrup
- 1 cup butterscotch chips
- ½ cup peanut butter
- 2 cups Country® Corn Flakes cereal

1. Heat oven to 350°F. Bake brownie mix for either fudge-like or cakelike brownies, using oil, water and eggs, as directed on box for 13x9-inch pan. Cool completely, about 2 hours.

2. In 2-quart saucepan, heat sugar and corn syrup to boiling, stirring constantly; remove from heat. Stir in butterscotch chips and peanut butter until melted. Stir in cereal. Immediately spread over cooled brownies.

3. Let stand until topping is cool, about 1 hour. For squares, cut into 8 rows by 4 rows. Store tightly covered.

Nutrition Information Per Serving:
1 SQUARE: Calories 200 (Calories from Fat 60); Total Fat 7g (Saturated Fat 2.5g); Cholesterol 15mg; Sodium 115mg; Total Carbohydrate 33g (Dietary Fiber 0g); Protein 2g

Tips »

SUCCESS HINT
Expect oohs and aahs when serving these butterscotch- and peanut butter-topped brownies. Pack a plastic knife (rather than a sharp knife) to easily cut brownies.

VARIATION
Nut lovers can stir ½ cup of chopped peanuts into the brownie batter.

Salted Peanut Chews

Prep Time: 10 Minutes **Start to Finish:** 1 Hour
Servings: 36 bars

- 1 pouch (1 lb 1.5 oz) Betty Crocker® peanut butter cookie mix
- 3 tablespoons vegetable oil
- 1 tablespoon water
- 1 egg
- 3 cups miniature marshmallows
- ⅔ cup light corn syrup
- ¼ cup butter or margarine
- 2 teaspoons vanilla
- 1 bag (10 oz) peanut butter chips
- 2 cups crisp rice cereal
- 2 cups salted peanuts

1. Heat oven to 350°F. Spray bottom only of 13x9-inch pan with cooking spray. In large bowl, stir cookie mix, oil, water and egg until soft dough forms. Press dough in bottom of pan, using floured fingers.

2. Bake 12 to 15 minutes or until set. Immediately sprinkle marshmallows over crust; bake 1 to 2 minutes longer or until marshmallows begin to puff.

3. In 4-quart saucepan, cook corn syrup, butter, vanilla and peanut butter chips over low heat, stirring constantly, until chips are melted. Remove from heat; stir in cereal and peanuts. Immediately spoon cereal mixture over marshmallows. Refrigerate until firm, about 30 minutes. For bars, cut into 9 rows by 4 rows.

Nutrition Information Per Serving:
1 BAR: Calories 220 (Calories from Fat 100); Total Fat 11g (Saturated Fat 2.5g); Cholesterol 10mg; Sodium 160mg; Total Carbohydrate 25g (Dietary Fiber 1g); Protein 5g

Tips »

SUCCESS HINT
Skip the cooking spray and line the pan with foil for quick cleanup and easy bar removal.

VARIATION
For a different flavor, try milk chocolate chips instead of peanut butter chips.

Toffee Bars

Prep Time: 15 Minutes **Start to Finish:** 1 Hour 20 Minutes
Servings: 32 bars

- 1 cup butter or margarine, softened
- 1 cup packed brown sugar
- 1 teaspoon vanilla
- 1 egg yolk
- 2 cups Gold Medal® all-purpose flour
- ¼ teaspoon salt
- ⅔ cup milk chocolate chips
- ½ cup chopped nuts, if desired

1. Heat oven to 350°F. In large bowl, mix butter, brown sugar, vanilla and egg yolk until well blended. Stir in flour and salt. In ungreased 13x9-inch pan, press dough evenly.

2. Bake 25 to 30 minutes or until very light brown (crust will be soft). Immediately sprinkle chocolate chips on hot crust. Let stand until chocolate is softened, about 5 minutes; spread evenly. Sprinkle with nuts.

3. Cool 30 minutes in pan on cooling rack. For bars, cut into 8 rows by 4 rows.

Nutrition Information Per Serving:
1 BAR: Calories 125 (Calories from Fat 65); Total Fat 7g (Saturated Fat 4g); Cholesterol 25mg; Sodium 60mg; Total Carbohydrate 15g (Dietary Fiber 0g); Protein 1g

Tips »

SUCCESS HINT
For easiest cutting, cut the bars while they're still warm.

SUBSTITUTION
Three bars (1.55 ounces each) milk chocolate, broken into small pieces, can be substituted for the milk chocolate chips.

Warm Toasted Marshmallow S'more Bars

Prep Time: 20 Minutes **Start to Finish:** 55 Minutes
Servings: 24 bars

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- 1 cup graham cracker crumbs
- 1 cup butter or margarine, melted
- 3 cups milk chocolate chips (18 oz)
- 4½ cups miniature marshmallows

1. Heat oven to 375°F. In large bowl, mix cookie mix and cracker crumbs. Stir in melted butter until soft dough forms. In ungreased 13x9-inch pan, press dough evenly. Bake 18 to 20 minutes or until set.

2. Immediately sprinkle chocolate chips over crust. Let stand 3 to 5 minutes or until chocolate begins to melt. Spread chocolate evenly over crust.

3. Set oven control to broil. Sprinkle marshmallows over melted chocolate. Broil with top 4 to 5 inches from heat 20 to 30 seconds or until marshmallows are toasted. (Watch closely; marshmallows will brown quickly.) Cool 10 minutes. For bars, cut into 6 rows by 4 rows. Serve warm. Store tightly covered.

Nutrition Information Per Serving:
1 BAR: Calories 310 (Calories from Fat 150); Total Fat 16g (Saturated Fat 8g); Cholesterol 25mg; Sodium 150mg; Total Carbohydrate 39g (Dietary Fiber 0g); Protein 3g

Tips »

DID YOU KNOW?
This recipe was one of fifteen winners in the Mix It Up with Betty! Cookie Mix Recipe Contest. More than $10,000 was awarded!

HOW-TO
To reheat, place individual bars on a microwavable plate. Microwave uncovered on High about 15 seconds or until warm.

Luscious Layer Bars

Prep Time: 10 Minutes **Start to Finish:** 3 Hours
Servings: 36 bars

- 1 pouch (1 lb 1.5 oz) Betty Crocker® chocolate chip cookie mix
- ½ cup butter or margarine, softened
- 1 egg
- 1 cup butterscotch chips
- 1 cup milk chocolate chips or semisweet chocolate chips
- 1 cup flaked coconut
- 1 cup chopped walnuts
- 1 can (14 oz) sweetened condensed milk (not evaporated)

1. Heat oven to 350°F. Spray bottom only of 13x9-inch pan with cooking spray. In large bowl, stir cookie mix, butter and egg until soft dough forms. In bottom of pan, press dough using floured fingers.

2. Bake 15 minutes. Sprinkle with butterscotch chips, chocolate chips, coconut and walnuts. Drizzle evenly with condensed milk.

3. Bake 30 to 35 minutes or until light golden brown. Cool completely, about 2 hours. For bars, cut into 9 rows by 4 rows.

Nutrition Information Per Serving:
1 BAR: Calories 200 (Calories from Fat 100); Total Fat 11g (Saturated Fat 6g); Cholesterol 15mg; Sodium 95mg; Total Carbohydrate 24g (Dietary Fiber 0g); Protein 3g

Tips »

SPECIAL TOUCH
These super-rich bars can be cut into mini squares and placed in decorative paper liners for serving.

HOW-TO
Skip the cooking spray and line pan with foil for quick cleanup and easy bar removal.

Caramel Apple-Nut Bars

Prep Time: 15 Minutes **Start to Finish:** 2 Hours 20 Minutes
Servings: 36 bars

- 2 cups Gold Medal® all-purpose flour
- 2 cups quick-cooking oats
- 1½ cups packed brown sugar
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1¼ cups butter or margarine, softened
- ½ cup caramel topping
- 3 tablespoons Gold Medal® all-purpose flour
- 1 medium apple, peeled, chopped (1 cup)
- ½ cup coarsely chopped pecans

1. Heat oven to 350°F. Grease bottom and sides of 13x9-inch pan with shortening or cooking spray. In large bowl, beat 2 cups flour, the oats, brown sugar, baking soda, salt and butter with electric mixer on low speed, or mix with spoon, until crumbly. Press about 3 cups of the mixture in pan. Bake 10 minutes.

2. Meanwhile, in small bowl, mix caramel topping and 3 tablespoons flour. Sprinkle apple and pecans over partially baked crust. Drizzle with caramel mixture. Sprinkle with remaining crust mixture.

3. Bake 20 to 25 minutes or until golden brown. Cool completely, about 1 hour 30 minutes. For bars, cut into 6 rows by 6 rows.

Nutrition Information Per Serving:
1 BAR: Calories 160 (Calories from Fat 70); Total Fat 8g (Saturated Fat 3.5g); Cholesterol 15mg; Sodium 130mg; Total Carbohydrate 21g (Dietary Fiber 0g); Protein 2g

Cherries Jubilee Cheesecake Bars

Prep Time: 20 Minutes **Start to Finish:** 3 Hours 5 Minutes
Servings: 36 bars

- 1 box Betty Crocker® SuperMoist® cherry chip cake mix
- ½ cup butter or margarine, softened
- 2 packages (8 oz each) cream cheese, softened
- 1 container (1 lb) Betty Crocker® Rich & Creamy cherry frosting
- 3 eggs

1. Heat oven to 325°F. In large bowl, beat cake mix and butter with electric mixer on low speed until crumbly; reserve 1 cup. In bottom of ungreased 13x9-inch pan, press remaining crumb mixture.

2. In same bowl, beat cream cheese and frosting with electric mixer on medium speed until smooth. Beat in eggs until blended. Pour over crust; sprinkle with reserved crumb mixture.

3. Bake about 45 minutes (about 42 minutes for dark or nonstick pan) or until set. Cool completely. Cover and refrigerate at least 2 hours or until chilled. For bars, cut into 6 rows by 6 rows. Store in refrigerator.

Nutrition Information Per Serving:
1 BAR: Calories 200 (Calories from Fat 100); Total Fat 11g (Saturated Fat 5g); Cholesterol 40mg; Sodium 210mg; Total Carbohydrate 22g (Dietary Fiber 0g); Protein 2g

Lemon Squares

Prep Time: 15 Minutes **Start to Finish:** 2 Hours
Servings: 25 squares

- 1 cup Gold Medal® all-purpose flour
- ½ cup butter or margarine, softened
- ¼ cup powdered sugar
- 1 cup granulated sugar
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 teaspoons grated lemon peel, if desired
- 2 tablespoons lemon juice
- 2 eggs

1. Heat oven to 350°F. In medium bowl, mix flour, butter and powdered sugar until well blended. In ungreased 8- or 9-inch square pan, press dough, building up ½-inch edge. Bake 20 minutes.

2. In medium bowl, beat all remaining ingredients with electric mixer on high speed about 3 minutes or until light and fluffy. Pour over crust.

3. Bake 25 to 30 minutes or until almost no indentation remains when touched lightly in center. Cool completely, about 1 hour. Sprinkle with powdered sugar. For squares, cut into 5 rows by 5 rows.

Nutrition Information Per Serving:
1 SQUARE: Calories 90 (Calories from Fat 35); Total Fat 4g (Saturated Fat 2.5g); Cholesterol 25mg; Sodium 65mg; Total Carbohydrate 13g (Dietary Fiber 0g); Protein 1g

cakes

Birthday, smirthday. With cakes this delicious, you may find yourself inventing reasons to celebrate.

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Lemon Cake with Raspberry Mousse

Prep Time: 20 Minutes **Start to Finish:** 2 Hours 10 Minutes
Servings: 16 servings

CAKE

- 1 box Betty Crocker® SuperMoist® lemon cake mix
- 1⅓ cups buttermilk
- ⅓ cup vegetable oil
- 1 teaspoon grated lemon peel
- 3 eggs

FILLING AND FROSTING

- 2 cups raspberry pie filling (from 21-oz can)
- 1½ cups whipping cream
- Fresh raspberries, if desired
- Mint leaves, if desired

1. Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms only of two 8- or 9-inch round cake pans with shortening or cooking spray. In large bowl, beat cake mix, buttermilk, oil, lemon peel and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Pour into pans.

2. Bake 8-inch rounds 30 to 36 minutes, 9-inch rounds 28 to 33 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around side of pans to loosen cakes; remove from pans to cooling rack. Cool completely, about 1 hour.

3. Place 1 cake layer, rounded side down, on serving plate. Spread ¾ cup of the pie filling to within ¼ inch of edge. Top with second layer, rounded side up.

4. In chilled medium bowl, beat whipping cream on high speed until soft peaks form. Beat in remaining 1¼ cups pie filling on low speed just until blended. Frost side and top of cake with raspberry mousse. Garnish with fresh raspberries and mint leaves. Store in refrigerator.

Nutrition Information Per Serving:
1 SERVING: Calories 300 (Calories from Fat 140); Total Fat 16g (Saturated Fat 6g); Cholesterol 65mg; Sodium 250mg; Total Carbohydrate 37g (Dietary Fiber 0g); Protein 3g

Tips »

SUBSTITUTION

If you don't have buttermilk on hand, substitute 1¼ cups water when making the cake mix. Add the grated lemon peel for a burst of fresh lemon flavor.

SUCCESS HINT

For a smooth mousse, strain the raspberry seeds out of the pie filling by placing the filling in a mesh strainer or sieve over a bowl and using the back of a spoon to press the filling through the sieve.

Peppermint Pattie Poke Cake

Prep Time: 25 Minutes **Start to Finish:** 3 Hours 10 Minutes
Servings: 15 servings

CAKE

- 1 box Betty Crocker® SuperMoist® triple chocolate fudge cake mix
  Water, vegetable oil and eggs called for on cake mix box

FILLING

- 1 box (4-serving size) white chocolate instant pudding and pie filling mix
- 2 cups milk
- ½ teaspoon peppermint extract

FROSTING

- ¼ teaspoon peppermint extract
- 1 container (12 oz) Betty Crocker® Whipped milk chocolate frosting
- ¾ cup coarsely chopped chocolate-covered peppermint patties (8 candies)

1. Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake cake mix as directed on box for 13x9-inch pan using water, oil and eggs. Cool 15 minutes. Poke top of warm cake every ½ inch with handle of wooden spoon.

2. In medium bowl, beat filling ingredients with wire whisk about 2 minutes. Immediately pour over cake. Cover loosely; refrigerate about 2 hours or until chilled.

3. Stir ¼ teaspoon peppermint extract into frosting. Spread frosting over top of cake. Sprinkle with peppermint patties. Store in refrigerator.

Nutrition Information Per Serving:
1 SERVING: Calories 360 (Calories from Fat 130); Total Fat 15g (Saturated Fat 4.5g); Cholesterol 45mg; Sodium 440mg; Total Carbohydrate 54g (Dietary Fiber 1g); Protein 4g

Tips »

SUBSTITUTION
Vanilla instant pudding mix can be used instead of the white chocolate pudding mix.

SUCCESS HINT
To keep candies from sticking together, sprinkle 1 tablespoon sugar over the cutting board. As you cut the candies, toss them with the sugar.

HOW-TO
To easily cut the cake, use a serrated knife and dip it in hot water before cutting each piece to keep the frosting from sticking.

VARIATION
Use any Betty Crocker® chocolate cake mix and follow the directions on the back of the box for the right amounts of water, oil and eggs.

SPECIAL TOUCH
Instead of chopping the peppermint patties, cut them into fourths. Press a wedge of candy, point side up, into the frosting on each serving of cake.

Chocolate Pecan Bourbon Cake

Prep Time: 20 Minutes **Start to Finish:** 3 Hours 40 Minutes
Servings: 16 servings

CAKE

- 2 cups Gold Medal® all-purpose flour
- 2 cups granulated sugar
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- ½ cup butter or margarine, softened
- ¾ cup buttermilk
- ½ cup water
- ¼ cup bourbon or water
- 1 teaspoon vanilla
- 2 eggs
- 4 oz unsweetened baking chocolate, melted, cooled
- 1 cup chopped pecans

GLAZE

- 1 oz unsweetened baking chocolate
- 1 teaspoon butter or margarine
- 1 cup powdered sugar
- 5 or 6 teaspoons boiling water
- Additional chopped pecans, if desired

1. Heat oven to 350°F. Grease bottom and side of 10-inch angel food (tube) cake pan or 12-cup fluted tube cake pan with shortening; lightly flour. In large bowl, beat all cake ingredients except 1 cup chopped pecans with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally. Stir in 1 cup pecans. Pour into pan.

2. Bake 1 hour to 1 hour 5 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes Remove from pan to cooling rack. Cool completely, about 2 hours.

3. In 2-quart saucepan, melt 1 ounce chocolate and 1 teaspoon butter over low heat, stirring occasionally. Stir in powdered sugar and water until smooth and thin enough to drizzle. Drizzle glaze over cake. Sprinkle with additional pecans.

Nutrition Information Per Serving:
1 SERVING: Calories 370 (Calories from Fat 150); Total Fat 17g (Saturated Fat 7g); Cholesterol 45mg; Sodium 230mg; Total Carbohydrate 49g (Dietary Fiber 2g); Protein 5g

Tips »

SERVE-WITH

Serve slices of this decadent cake with chocolate or vanilla ice cream.

SPECIAL TOUCH

Fresh raspberries and a sprig of mint make a nice garnish.

Indulgent Chocolate Torte

Prep Time: 20 Minutes **Start to Finish:** 2 Hours 10 Minutes
Servings: 12 servings

CAKE

- 1 bag (6 oz) semisweet chocolate chips (1 cup)
- ½ cup butter or margarine
- ½ cup Gold Medal® all-purpose flour
- 4 eggs, separated
- ½ cup granulated sugar

GLAZE AND TOPPING

- 1 oz unsweetened baking chocolate
- 1 teaspoon butter or margarine
- 1 cup powdered sugar
- 4 to 6 teaspoons boiling water
- ⅓ cup caramel topping

GARNISH

- Chocolate curls, if desired
- ½ cup chopped pecans, toasted*

1. Heat oven to 325°F. Grease 9-inch springform pan. In 2-quart saucepan, melt chocolate chips and ½ cup butter over medium heat, stirring frequently. Cool 5 minutes. Stir in flour until smooth. Stir in egg yolks until well blended.

2. In large bowl, beat egg whites with electric mixer on high speed until foamy. Beat in granulated sugar, 1 tablespoon at a time, until soft peaks form. Fold chocolate mixture into egg whites. In pan, spread batter evenly.

3. Bake 35 to 40 minutes or until top appears dry and cracked. Cool 10 minutes. Run knife along side of pan to loosen cake; remove side of pan. Cool completely. Place cake on serving plate.

4. In 2-quart saucepan, melt chocolate and 1 teaspoon butter over low heat, stirring frequently. Stir in powdered sugar and water until smooth. Drizzle glaze over top of cake. Drizzle caramel topping over glaze. Garnish with chocolate curls and pecans.

*To toast pecans, heat oven to 350°F. Spread pecans in ungreased shallow pan. Bake uncovered 6 to 10 minutes, stirring occasionally until light brown.

Nutrition Information Per Serving:
1 SERVING: Calories 340 (Calories from Fat 170); Total Fat 19g (Saturated Fat 9g); Cholesterol 90mg; Sodium 110mg; Total Carbohydrate 39g (Dietary Fiber 2g); Protein 4g

Chocolate Sandwich Cookie Cake

Prep Time: 30 Minutes **Start to Finish:** 2 Hours 10 Minutes
Servings: 8 servings

- 1¼ cups Gold Medal® all-purpose flour
- ⅔ cup sugar
- ½ teaspoon baking soda
- ½ cup butter or margarine, softened
- ¼ cup water
- 1 oz unsweetened baking chocolate, melted, cooled
- 1 egg
- 6 creme-filled chocolate sandwich cookies, coarsely broken
- 1 container (12 oz) Betty Crocker® Whipped fluffy white frosting
- ¼ cup semisweet chocolate chips
- ½ teaspoon shortening
- Coarsely broken cookies, if desired

1. Heat oven to 375°F. Grease bottom and side of 8-inch round pan with shortening; lightly flour. In medium bowl, beat flour, sugar, baking soda, butter, water, chocolate and egg with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on medium speed 1 minute, scraping bowl occasionally. Stir in broken cookies. Spread in pan.

2. Bake 25 to 30 minutes or until cake springs back when touched lightly in center. Cool 10 minutes. Remove from pan to cooling rack. Cool completely, about 1 hour.

3. Cut cake horizontally in half. Place bottom layer on serving plate. Spread with frosting. Top with remaining layer.

4. In small microwavable bowl, microwave chocolate chips and shortening uncovered on High 10 to 15 seconds or until chocolate can be stirred smooth and is thin enough to drizzle. Drizzle chocolate over top of cake. Sprinkle with coarsely broken cookies.

Nutrition Information Per Serving:
1 SERVING: Calories 520 (Calories from Fat 240); Total Fat 26g (Saturated Fat 13g); Cholesterol 55mg; Sodium 260mg; Total Carbohydrate 68g (Dietary Fiber 2g); Protein 4g

Easy Tiramisu

Prep Time: 25 Minutes **Start to Finish:** 2 Hours 10 Minutes
Servings: 15 servings

CAKE

- 1 box Betty Crocker® SuperMoist® white cake mix
- 1 cup water
- ⅓ cup vegetable oil
- ¼ cup brandy
- 3 egg whites

ESPRESSO SYRUP

- 4 tablespoons instant espresso coffee granules
- ½ cup boiling water
- 2 tablespoons corn syrup

TOPPING

- 1 package (8 oz) cream cheese, softened
- ½ cup powdered sugar
- 2 cups whipping cream
- 1 tablespoon unsweetened baking cocoa, if desired

1. Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 13x9-inch pan with shortening or cooking spray. In large bowl, beat cake mix, 1 cup water, the oil, brandy and egg whites with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Pour into pan.

2. Bake 26 to 31 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes.

3. In small bowl, stir espresso granules and ½ cup boiling water until mixed. Stir in corn syrup. With long-tined fork, pierce top of cake every ½ inch. Brush top of cake with espresso syrup. Cool completely, about 1 hour.

4. In medium bowl, beat cream cheese and powdered sugar with electric mixer on low speed until mixed. Beat on high speed until smooth. Gradually beat in whipping cream, beating on high speed about 2 minutes or until stiff peaks form. Spread cream mixture over top of cake; sprinkle with cocoa. Store in refrigerator.

Nutrition Information Per Serving:
1 SERVING: Calories 370 (Calories from Fat 210); Total Fat 23g (Saturated Fat 11g); Cholesterol 50mg; Sodium 300mg; Total Carbohydrate 35g (Dietary Fiber 0g); Protein 4g

Tips »

SUBSTITUTION

Instead of brandy, you can use 1½ teaspoons of brandy extract plus ¼ cup water.

SUCCESS HINT

Keep the topping smooth and creamy by adding the whipping cream gradually to the cream cheese mixture.

Cookies 'n Cream Cake

Prep Time: 30 Minutes **Start to Finish:** 2 Hours 15 Minutes
Servings: 16 servings

- 2 cups Gold Medal® all-purpose flour
- 1½ cups sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 cup sour cream
- ½ cup butter or margarine, softened
- ½ cup water
- 2 eggs
- 65 miniature or 16 coarsely chopped regular-size creme-filled chocolate sandwich cookies
- 1 cup whipping cream
- 3 tablespoons sugar
- 2 or 3 drops red food color, if desired
- Additional cookies, if desired

1. Heat oven to 350°F. Grease bottom and sides of 13x9-inch pan with shortening; lightly flour. In large bowl, beat flour, 1½ cups sugar, the baking soda, baking powder, sour cream, butter, water and eggs with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 2 minutes, scraping bowl occasionally. Stir cookies into batter. Pour into pan.

2. Bake 40 to 45 minutes or until cake springs back when touched lightly in center. Cool completely, about 1 hour.

3. In chilled medium bowl, beat whipping cream, 3 tablespoons sugar and the food color with electric mixer on high speed until stiff peaks form. Spread on cake. Garnish with additional cookies. Store in refrigerator.

Nutrition Information Per Serving:
1 SERVING: Calories 320 (Calories from Fat 140); Total Fat 16g (Saturated Fat 9g); Cholesterol 70mg; Sodium 240mg; Total Carbohydrate 41g (Dietary Fiber 1g); Protein 4g

Tip »

TIME-SAVER
Instead of making the frosting, use 2 cups frozen whipped topping, thawed.

S'mores Cake

Prep Time: 20 Minutes **Start to Finish:** 3 Hours 10 Minutes
Servings: 15 servings

- 1 box Betty Crocker® SuperMoist® yellow cake mix
- 1 cup graham cracker crumbs (14 squares)
- 1¼ cups water
- ⅓ cup vegetable oil
- 3 eggs
- 1 jar (16 to 17 oz) hot fudge or chocolate topping
- 1 jar (7 oz) marshmallow creme

1. Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 13x9-inch pan with shortening or cooking spray. In large bowl, beat cake mix, cracker crumbs, water, oil and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes. Pour into pan.

2. Reserve ¼ cup hot fudge topping. Drop remaining hot fudge topping by generous tablespoonfuls randomly in 12 to 14 mounds onto batter in pan.

3. Bake 40 to 46 minutes or until toothpick inserted in center comes out clean. Run knife around side of pan to loosen cake. Cool 15 minutes.

4. Spoon teaspoonfuls of marshmallow creme onto warm cake; carefully spread with knife dipped in hot water. Drop small dollops of reserved hot fudge topping randomly over marshmallow creme. Swirl topping through marshmallow creme with knife for marbled design. Cool 2 hours. Store uncovered at room temperature. (Once cut, store cake in the pan, uncovered, with plastic wrap pressed against cut sides.)

Nutrition Information Per Serving:
1 SERVING: Calories 370 (Calories from Fat 110); Total Fat 12g (Saturated Fat 3.5g); Cholesterol 45mg; Sodium 380mg; Total Carbohydrate 62g (Dietary Fiber 0g); Protein 4g

Peanut Butter Silk Cake

Prep Time: 10 Minutes **Start to Finish:** 30 Minutes
Servings: 12 to 16 servings

CAKE

- 1 box Betty Crocker® SuperMoist® butter recipe yellow cake mix
- 1¼ cups water
- ½ cup creamy peanut butter
- ½ cup butter or margarine, softened
- 3 eggs

FILLING AND FROSTING

- ¼ cup butter or margarine
- ¼ cup packed brown sugar
- 1 cup whipping cream
- ½ cup creamy peanut butter
- 1 container (1 lb) Betty Crocker® Rich & Creamy chocolate frosting
- 1 cup chopped peanuts, if desired

1. Heat oven to 350°F (325°F for dark or nonstick pans). Generously grease bottoms only of two 8- or 9-inch round cake pans with shortening or cooking spray. In large bowl, beat cake mix, water, ½ cup peanut butter, ½ cup butter and the eggs on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Pour into pans.

2. Bake 31 to 36 minutes (37 to 44 minutes for dark or nonstick pans) or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around sides of pans to loosen cakes; remove from pans to cooling rack. Cool completely, about 1 hour.

3. In 2-quart saucepan, melt ¼ cup butter over medium heat; stir in brown sugar. Heat to boiling; boil and stir 30 seconds. Remove from heat. Refrigerate uncovered 10 minutes.

4. In chilled medium bowl, beat whipping cream on high speed until soft peaks form; set aside. In another medium bowl, beat ½ cup peanut butter and the brown sugar mixture on medium speed until smooth and creamy. Add whipped cream to peanut butter mixture; beat on medium speed until smooth and creamy.

5. Split each cake layer horizontally to make 2 layers. Fill each layer with about ⅔ cup peanut butter mixture to within ½ inch of edge. Frost side and top of cake with frosting. Press peanuts onto frosting on side of cake. Store in refrigerator.

Nutrition Information Per Serving:
1 SERVING: Calories 420 (Calories from Fat 210); Total Fat 24g (Saturated Fat 10g); Cholesterol 100mg; Sodium 420mg; Total Carbohydrate 48g (Dietary Fiber 0g); Protein 5g

Citrus Cake with Lemon Whipped Cream Frosting

Prep Time: 30 Minutes **Start to Finish:** 2 Hours 10 Minutes
Servings: 12 to 16 servings

CAKE

- 1 box Betty Crocker® SuperMoist® lemon cake mix
- ½ cup water
- ½ cup orange juice
- ⅓ cup vegetable oil
- 3 eggs

FILLING AND FROSTING

- 2 cups whipping cream
- ¼ cup powdered sugar
- 1 can (15.75 oz) lemon pie filling
- 2 teaspoons grated orange peel
- Strips of lemon and orange peel

1. Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms and sides of two 8- or 9-inch round cake pans with shortening or cooking spray and lightly flour, or spray with baking spray with flour. In large bowl, beat cake mix, water, orange juice, oil and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Pour into pans.

2. Bake 8-inch rounds 33 to 38 minutes, 9-inch rounds 28 to 33 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around sides of pans to loosen cakes; carefully remove from pans to cooling rack. Cool completely, about 1 hour.

3. In chilled medium bowl, beat whipping cream and powdered sugar on high speed until stiff peaks form. Fold in ½ cup of the pie filling and the grated orange peel.

4. Place 1 cake layer, rounded side down, on serving plate. Spread remaining pie filling over layer to within ¼ inch of edge. Top with second layer, rounded side up. Spread whipped cream mixture over top of cake. Garnish top of cake with strips of lemon and orange peel. Store in refrigerator.

Nutrition Information Per Serving:
1 SERVING: Calories 420 (Calories from Fat 210); Total Fat 24g (Saturated Fat 10g); Cholesterol 100mg; Sodium 420mg; Total Carbohydrate 48g (Dietary Fiber 0g); Protein 5g

Tips »

VARIATIONS

Instead of pie filling, try lemon, lime or orange curd. Look for a 10-ounce jar near the jams and jellies at your supermarket.

For a refreshing lemon-lime version, omit the orange juice, add 1¼ cups water and stir 1 teaspoon grated lime peel into the batter.

Peaches and Cream Cake

Prep Time: 30 Minutes **Start to Finish:** 2 Hours 25 Minutes
Servings: 16 servings

- 1 bag (16 oz) frozen sliced peaches, thawed
- 1 box Betty Crocker® SuperMoist® yellow cake mix
- ⅓ cup vegetable oil
- ⅓ cup whipping cream
- 3 eggs
- ¼ cup peach preserves
- 3¼ cups powdered sugar
- ½ cup butter, softened (do not use margarine)
- 2 tablespoons peach-flavored liqueur
- 2 to 4 tablespoons whipping cream or milk
- 3 tablespoons peach preserves

1. Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms only of two 8-inch or 9-inch round pans with shortening or cooking spray.

2. Reserve 8 peach slices for garnish; cover and refrigerate. In blender or food processor, cover and blend remaining peaches until pureed. Reserve ¼ cup blended peaches for filling; cover and refrigerate.

3. In large bowl, beat remaining blended peaches, the cake mix, oil, ⅓ cup whipping cream and the eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Pour into pans.

4. Bake 8-inch rounds 32 to 36 minutes, 9-inch rounds 28 to 33 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around sides of pans to loosen cakes; carefully remove from pans to cooling racks. Cool completely, about 1 hour.

5. In small bowl, stir reserved ¼ cup blended peaches and ¼ cup peach preserves; set aside for filling.

6. In medium bowl, beat powdered sugar, butter, liqueur and just enough of the 2 to 4 tablespoons whipping cream with spoon or with electric mixer on low speed until smooth and spreadable.

7. Place 1 cake layer, rounded side down, on serving plate. Spread peach filling over layer to within ¼ inch of edge. Top with second layer, rounded side up. Frost side and top of cake with frosting. In small bowl, stir 3 tablespoons peach preserves; carefully spoon preserves around top edge of cake, allowing some to drizzle down side. Just before serving, cut reserved peach slices lengthwise in half and place on top of cake. Store in refrigerator.

Nutrition Information Per Serving:
1 SERVING: Calories 410 (Calories from Fat 140); Total Fat 16g (Saturated Fat 7g); Cholesterol 65mg; Sodium 270mg; Total Carbohydrate 64g (Dietary Fiber 0g); Protein 2g

Tips »

SUBSTITUTION
If you don't have peach liqueur, use 1½ teaspoons vanilla plus 2 tablespoons water.

SPECIAL TOUCH
Peach liqueur gives the frosting a burst of ultra-peachy flavor. Try it drizzled over fresh peach slices and vanilla ice cream for a super-easy summer dessert.

Confetti Celebration Cake

Prep Time: 20 Minutes **Start to Finish:** 2 Hours
Servings: 16 servings

- 1 box Betty Crocker® SuperMoist® white cake mix
- 1¼ cups water
- ⅓ cup vegetable oil
- 3 egg whites
- 1 bottle (1.75 oz) Betty Crocker® Decors rainbow mix candy sprinkles
- 1 container (1 lb) Betty Crocker® Rich & Creamy vanilla frosting
- 2 to 4 different colors Betty Crocker® decorating icing (in 4.25-oz tubes)

1. Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms only of two 8- or 9-inch round cake pans with shortening (do not spray with cooking spray). In large bowl, beat cake mix, water, oil and egg whites with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Reserve 1 tablespoon candy sprinkles for decoration. Stir remaining sprinkles into batter. Pour into pans.

2. Bake 8-inch rounds 26 to 31 minutes, 9-inch rounds 23 to 28 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around sides of pans to loosen cakes; remove from pans to cooling racks. Cool completely, about 1 hour.

3. Place 1 cake layer, rounded side down, on serving plate. Spread ⅓ cup frosting over layer. Top with second layer, rounded side up. Frost side and top of cake with remaining frosting.

4. Decorate top edge of cake with decorating icing in random squiggly pattern, overlapping colors. Sprinkle reserved candy sprinkles over top of cake.

Nutrition Information Per Serving:
1 SERVING: Calories 340 (Calories from Fat 140); Total Fat 15g (Saturated Fat 4.5g); Cholesterol 0mg; Sodium 300mg; Total Carbohydrate 48g (Dietary Fiber 0g); Protein 2g

Tip »

SPECIAL TOUCH
Enclose a sprinkle of bright-colored confetti in your party invitation. Scatter the same confetti on your dining or serving table, too.

Cheery Cherry Cake

Prep Time: 15 Minutes **Start to Finish:** 2 Hours
Servings: 8 servings

- 1 cup Gold Medal® all-purpose flour
- ⅔ cup sugar
- 1 teaspoon baking powder
- ½ teaspoon salt
- ⅓ cup shortening
- ¼ cup milk
- 2 tablespoons maraschino cherry juice
- 2 egg whites
- 8 maraschino cherries, cut into eighths
- 1 cup Betty Crocker Rich & Creamy cherry or vanilla frosting (from 1-lb container)
- Gummy rings candy, if desired

1. Heat oven to 350°F. Grease bottom and side of 8- or 9-inch round cake pan with shortening; lightly flour. In large bowl, mix flour, sugar, baking powder and salt until well blended. Beat in shortening, milk and cherry juice with electric mixer on medium speed 2 minutes, scraping bowl occasionally. Add egg whites. Beat 2 minutes. Fold in cherries; pour into pan.

2. Bake 30 to 35 minutes or until cake springs back when touched lightly in center. Cool 10 minutes. Remove from pan to cooling rack. Cool completely, about 1 hour.

3. Spread frosting over cake. Decorate with candies.

Nutrition Information Per Serving:
1 SERVING: Calories 350 (Calories from Fat 120); Total Fat 14g (Saturated Fat 3.5g); Cholesterol 0mg; Sodium 300mg; Total Carbohydrate 55g (Dietary Fiber 0g); Protein 3g

Tip »

SPECIAL TOUCH
Poke candles or lollipops through centers of candies into cake. The lollipops will look like blooming flowers!

Mint Chocolate Chip Angel Food Cake

Prep Time: 20 Minutes **Start to Finish:** 6 Hours 10 Minutes
Servings: 16 servings

- 1 box Betty Crocker® white angel food cake mix
- 2 tablespoons unsweetened baking cocoa
- 1¼ cups cold water
- 3 cups mint chocolate chip ice cream, softened
- Chocolate-flavor syrup, if desired

1. Move oven rack to lowest position (remove other racks). Heat oven to 350°F. In extra-large glass or metal bowl, beat cake mix, cocoa and water with electric mixer on low speed 30 seconds. Beat on medium speed 1 minute. Pour into ungreased 10-inch angel food (tube) cake pan. (Do not use fluted tube cake pan or 9-inch angel food pan or batter will overflow.)

2. Bake 37 to 47 minutes or until top is dark golden brown and cracks feel very dry and not sticky. Do not underbake. Immediately turn pan upside down onto glass bottle until cake is completely cool, about 2 hours.

3. Run knife around side of pan to loosen cake; remove from pan. Cut off top of cake about 1 inch from top; set aside. Cut down into cake 1 inch from outer edge and 1 inch from edge of center hole, leaving substantial "walls" on each side. Remove cake within cuts with curved knife or spoon, being careful to leave a base of cake 1 inch thick. Spoon ice cream into cake cavity; smooth top. Replace top of cake. Cover and freeze about 3 hours or until firm. Serve with chocolate-flavor sauce.

Nutrition Information Per Serving:
1 SERVING: Calories 160 (Calories from Fat 30); Total Fat 3g (Saturated Fat 2g); Cholesterol 10mg; Sodium 260mg; Total Carbohydrate 31g (Dietary Fiber 0g); Protein 3g

Tip »

VARIATION
Orange sherbet can be substituted for the mint chocolate chip ice cream.

Strawberry-Rhubarb Angel Torte

Prep Time: 25 Minutes **Start to Finish:** 3 Hours 10 Minutes
Servings: 12 servings

CAKE

- 1 box Betty Crocker® white angel food cake mix
- 1¼ cups cold water
- 2 teaspoons grated orange peel

FILLING

- 2 cups sliced fresh rhubarb
- ½ cup granulated sugar
- 2 tablespoons orange juice
- 1½ cups sliced strawberries
- Red food color, if desired

FROSTING AND GARNISH

- 1½ cups whipping cream
- 3 tablespoons granulated or powdered sugar
- 1 container (15 oz) ricotta cheese
- ¼ cup powdered sugar
- ½ cup sliced strawberries

1. Move oven rack to lowest position (remove other racks). Heat oven to 350°F. In extra-large glass or metal bowl, beat cake mix, water and orange peel with electric mixer on low speed 30 seconds. Beat on medium speed 1 minute. Pour into ungreased 10-inch angel food (tube) cake pan. (Do not use fluted tube cake pan or 9-inch angel food pan or batter will overflow.)

2. Bake 37 to 47 minutes or until top is dark golden brown and cracks feel very dry and not sticky. Do not underbake. Immediately turn pan upside down onto glass bottle until cake is completely cool, about 2 hours.

3. Meanwhile, in 2-quart saucepan, mix rhubarb, ½ cup granulated sugar and the orange juice. Cook over medium heat 10 minutes, stirring occasionally. Cool 15 minutes. Stir in 1½ cups strawberries. Stir in 4 drops food color if deeper red color is desired. Refrigerate about 1 hour.

4. In chilled medium bowl, beat whipping cream and 3 tablespoons sugar on high speed until soft peaks form. In large bowl, beat ricotta cheese and ¼ cup powdered sugar on medium speed until fluffy. Fold in whipped cream.

5. Run knife around side of pan to loosen cake; remove from pan. Cut cake horizontally to make 3 layers. Fill layers with filling. Frost side and top of cake with frosting. Arrange ½ cup strawberries over top of cake. Store in refrigerator.

Nutrition Information Per Serving:
1 SERVING: Calories 350 (Calories from Fat 110); Total Fat 12g (Saturated Fat 8g); Cholesterol 45mg; Sodium 380mg; Total Carbohydrate 51g (Dietary Fiber 0g); Protein 8g

Tips »

VARIATION

For Blueberry-Rhubarb Angel Torte, substitute 1½ cups fresh or frozen (thawed) blueberries for the strawberries in the filling. Omit food color and garnish.

TIME-SAVER

Use 2 containers (12 oz each) Betty Crocker® Whipped whipped cream or vanilla frosting instead of the ricotta frosting.

Orange-Poppy Seed Bundt Cake

Prep Time: 20 Minutes **Start to Finish:** 3 Hours 10 Minutes
Servings: 16 servings

CAKE

- 1 box Betty Crocker® SuperMoist® yellow cake mix
- 1 tablespoon grated orange peel
- ¾ cup orange juice
- ½ cup water
- ⅓ cup vegetable oil
- 3 eggs
- 2 tablespoons poppy seed

GLAZE

- 1 cup powdered sugar
- ¼ teaspoon grated orange peel
- 1 to 2 tablespoons orange juice
- Additional grated orange peel, if desired

1. Heat oven to 350°F (325°F for dark or nonstick pan). Grease 12-cup fluted tube cake pan with shortening and flour, or spray with baking spray with flour. In large bowl, beat cake mix, 1 tablespoon orange peel, ¾ cup orange juice, the water, oil and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Stir in poppy seed. Pour into pan.

2. Bake 39 to 44 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack or heatproof serving plate. Cool completely, about 2 hours.

3. In small bowl, mix powdered sugar, ¼ teaspoon orange peel and 1 tablespoon orange juice. Stir in additional orange juice, 1 teaspoon at a time, until glaze is smooth and consistency of thick syrup. Spread glaze over top of cake, allowing some to drizzle down sides. Garnish with additional orange peel. Store loosely covered at room temperature.

Nutrition Information Per Serving:
1 SERVING: Calories 230 (Calories from Fat 80); Total Fat 9g (Saturated Fat 2g); Cholesterol 40mg; Sodium 220mg; Total Carbohydrate 36g (Dietary Fiber 0g); Protein 2g

Tips »

HOW-TO

The orange part of the peel packs the most flavor. So grate only the bright orange skin and avoid the bitter-tasting white layer.

TIME-SAVER

In a rush? Microwave ½ container (1-lb size) Betty Crocker® Rich & Creamy vanilla frosting with ¼ teaspoon grated orange peel on High 20 to 30 seconds. Stir, then pour over cake.

Triple Ginger Pound Cake

Prep Time: 30 Minutes **Start to Finish:** 3 Hours 10 Minutes
Servings: 24 servings

CAKE

- 3 cups Gold Medal® all-purpose flour
- 2 teaspoons ground ginger
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 2¾ cups powdered sugar
- 1¼ cups butter or margarine, softened
- 1 tablespoon grated gingerroot
- 1 teaspoon vanilla
- 5 eggs
- 1 cup milk
- ½ cup finely chopped crystallized ginger

TEA-FLAVORED WHIPPED CREAM

- 2 cups whipping cream
- 2 tablespoons powdered sugar
- 1 teaspoon unsweetened instant tea mix

1. Heat oven to 350°F. Grease and flour 12-cup fluted tube cake pan or 10-inch angel food (tube) cake pan. In medium bowl, mix flour, ground ginger, baking powder and salt; set aside.

2. In large bowl, beat 2¾ cups powdered sugar, the butter, gingerroot, vanilla and eggs with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 5 minutes, scraping bowl occasionally. On low speed, beat flour mixture into sugar mixture alternately with milk. Fold in crystallized ginger until evenly mixed. Spread in pan.

3. Bake 1 hour 10 minutes to 1 hour 20 minutes, or until toothpick inserted in center comes out clean. Cool 20 minutes; remove from pan to cooling rack. Cool completely.

4. In chilled large bowl, beat all whipped cream ingredients with electric mixer on high speed until stiff peaks form. Serve whipped cream with cake.

Nutrition Information Per Serving:
1 SERVING: Calories 290 (Calories from Fat 160); Total Fat 17g (Saturated Fat 10g); Cholesterol 95mg; Sodium 135mg; Total Carbohydrate 29g (Dietary Fiber 0g); Protein 4g

Tip »

DO-AHEAD

This cake can be made ahead; simply bake and freeze. Remove from freezer at least 2 hours before serving, loosen wrapper and thaw at room temperature.

Ultimate Carrot Cake

Prep Time: 25 Minutes **Start to Finish:** 2 Hours 45 Minutes
Servings: 4

CAKE

- 1 box Betty Crocker® SuperMoist® carrot cake mix
- ½ cup orange juice or water
- ½ cup vegetable oil
- 1 can (8 oz) crushed pineapple in juice, undrained
- 1 teaspoon grated orange peel
- 1 teaspoon vanilla
- 4 eggs
- ½ cup finely chopped nuts
- ½ cup coconut
- ½ cup chopped raisins

FROSTING

- 1 to 2 teaspoons orange peel, if desired
- 1 container (1 lb) Betty Crocker® Rich & Creamy cream cheese frosting

1. Heat oven to 350°F (325°F for dark or nonstick pans). Grease two 8- or 9-inch round cake pans or 13x9-inch pan and lightly flour, or spray with baking spray with flour.

2. In large bowl, beat cake mix, orange juice, oil, pineapple, orange peel, vanilla and eggs on low speed 30 seconds. Beat on medium speed 2 minutes. Stir in nuts, coconut and raisins. Pour into pans.

3. Bake 8- or 9-inch rounds 30 to 35 minutes, 13x9-inch pan 37 to 43 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around sides of pans to loosen cakes; remove rounds from pans to cooling racks. Cool completely, about 1 hour.

4. Stir orange peel into frosting. Place 1 cake layer, rounded side down, on serving plate. Spread with about ⅓ cup frosting. Place other layer, rounded side up, on top. Frost side and top of cake with remaining frosting or frost top of 13x9-inch cake. Store in refrigerator.

Nutrition Information Per Serving:
1 SERVING: Calories 400 (Calories from Fat 170); Total Fat 19g (Saturated Fat 4.5g); Cholesterol 55mg; Sodium 290mg; Total Carbohydrate 52g (Dietary Fiber 0g); Protein 4g

Tips »

SUCCESS HINT
To cut cake easily, use a thin nonserrated knife.

SPECIAL TOUCH
You can add ¾ cup finely shredded carrots, if desired.

Cashew Lover's Cake

Prep Time: 30 Minutes **Start to Finish:** 4 Hours
Servings: 20 servings

- 1 can (9.5 oz) honey-roasted whole cashews
- 1 box Betty Crocker® SuperMoist® yellow cake mix
- 1¼ cups water
- ⅓ cup vegetable oil
- 3 eggs
- 2 packages (3 oz each) cream cheese, softened
- ¾ cup butterscotch caramel topping
- 2 cups whipping cream

1. Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 15x10x1-inch pan with shortening or cooking spray. Reserve ⅔ cup cashews for garnish. Place remaining cashews in food processor or blender; cover and process until finely ground.

2. In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Stir in ground cashews. Pour into pan.

3. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Run knife around sides of pan to loosen cake. Cool completely in pan on cooling rack, about 1 hour. Cut cake crosswise into 3 pieces; freeze pieces in pan 1 hour.

4. In medium bowl, beat cream cheese and butterscotch caramel topping on low speed until well blended. Gradually beat in whipping cream on low speed. Beat on high speed about 4 minutes or until mixture thickens and soft peaks form.

5. Remove 1 cake piece from pan, using wide spatula; place on serving plate. Spread ¾ cup caramel mixture over cake piece. Top with second cake piece; spread with ¾ cup caramel mixture. Top with third cake piece. Frost sides and top of cake with remaining caramel mixture. Sprinkle reserved whole cashews over top of cake. Cover and refrigerate about 1 hour or until ready to serve. Store in refrigerator.

Nutrition Information Per Serving:
1 SERVING: Calories 360 (Calories from Fat 200); Total Fat 22g (Saturated Fat 9g); Cholesterol 70mg; Sodium 290mg; Total Carbohydrate 35g (Dietary Fiber 0g); Protein 5g

Tip »

HOW-TO
The easiest way to cut this cake into 20 serving pieces is to slice it lengthwise in half with a sharp knife, then cut it crosswise 9 times to make 20 pieces.

Nutty White Chip Cake

Prep Time: 20 Minutes **Start to Finish:** 1 Hour
Servings: 9 servings

TOPPING

- ½ cup white vanilla baking chips
- ½ cup chopped nuts
- 2 tablespoons packed brown sugar

CAKE

- ⅔ cup hot water
- ½ cup cut-up dates
- ½ teaspoon baking soda
- 1 cup Gold Medal® all-purpose flour
- ¼ cup granulated sugar
- ¼ cup packed brown sugar
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup white vanilla baking chips
- ⅓ cup vegetable oil
- ½ teaspoon vanilla
- 1 egg

1. Heat oven to 350°F. In small bowl, mix all topping ingredients until well blended; set aside.

2. In medium bowl, pour hot water over dates; stir in ½ teaspoon baking soda. Let stand 5 minutes.

3. Stir all remaining cake ingredients into date mixture until well blended. Pour into ungreased 8-inch square pan. Sprinkle with topping.

4. Bake about 35 minutes or until toothpick inserted in center comes out clean.

Nutrition Information Per Serving:
1 SERVING: Calories 370 (Calories from Fat 170); Total Fat 18g (Saturated Fat 6g); Cholesterol 25mg; Sodium 260mg; Total Carbohydrate 45g (Dietary Fiber 1g); Protein 5g

Praline Mini Cakes

Prep Time: 20 Minutes **Start to Finish:** 1 Hour 20 Minutes
Servings: 12 mini cakes

CAKES

- 1 box Betty Crocker® SuperMoist® yellow cake mix
- 1¼ cups water
- ⅓ cup vegetable oil
- 3 eggs
- ½ cup chopped pecans
- ½ cup toffee bits

BROWN SUGAR GLAZE

- ¼ cup butter (do not use margarine)
- ½ cup packed brown sugar
- 2 tablespoons corn syrup
- 2 tablespoons milk
- 1 cup powdered sugar
- 1 teaspoon vanilla
- ¼ cup toffee bits

1. Heat oven to 350°F (325°F for dark or nonstick pans). Generously grease 12 mini fluted tube cake pans or 12 jumbo muffin cups with shortening and lightly flour, or spray with baking spray with flour. In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Fold in pecans and ½ cup toffee bits. Divide batter evenly among cake pans.

2. Bake 18 to 23 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 1 hour.

3. In 1-quart saucepan, melt butter over medium-high heat. Stir in brown sugar, corn syrup and milk. Heat to rolling boil over medium-high heat, stirring frequently; remove from heat. Immediately beat in powdered sugar and vanilla with wire whisk until smooth. Immediately drizzle about 1 tablespoon glaze over each cake; sprinkle each with 1 teaspoon toffee bits. Store loosely covered at room temperature.

Nutrition Information Per Serving:
1 MINI CAKE: Calories 480 (Calories from Fat 200); Total Fat 23g (Saturated Fat 8g); Cholesterol 75mg; Sodium 390mg; Total Carbohydrate 66g (Dietary Fiber 0g); Protein 3g

Tips »

SUBSTITUTION

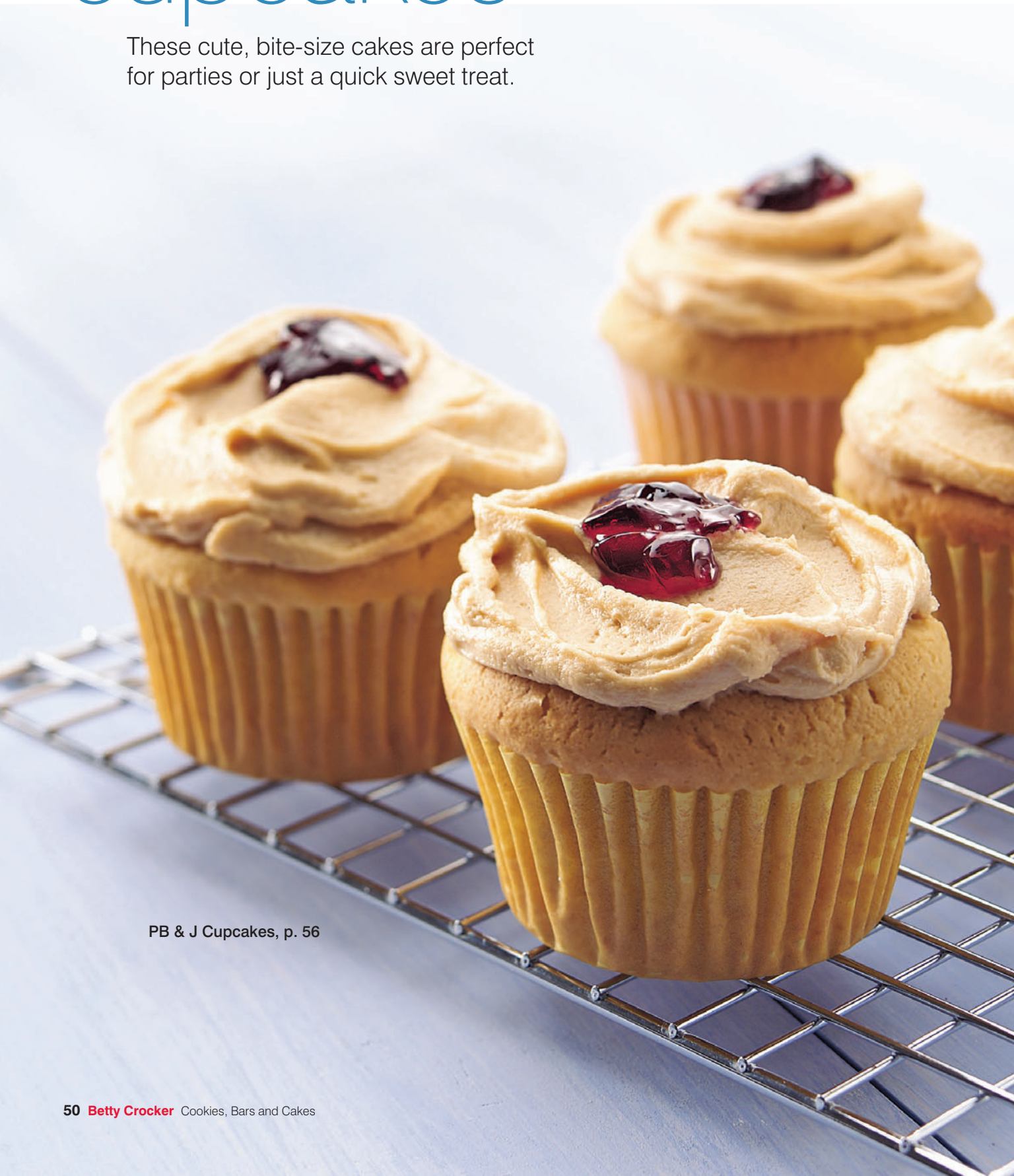
Almond lovers can get a nut fix by substituting almonds for the pecans and almond extract for the vanilla.

SUCCESS HINT

To keep the cake from sticking to the cake pans, be sure to grease and flour the pans generously.

cupcakes

These cute, bite-size cakes are perfect for parties or just a quick sweet treat.



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Truffle Lover's Cupcakes

Prep Time: 35 Minutes **Start to Finish:** 2 Hours 10 Minutes
Servings: 24 cupcakes

CUPCAKES

- 1 box Betty Crocker® SuperMoist® chocolate fudge cake mix
- 1⅓ cups water
- ½ cup vegetable oil
- 3 eggs
- ¼ cup miniature semisweet chocolate chips
- ⅓ cup hazelnuts (filberts), toasted and skins removed, ground
- 1 teaspoon grated orange peel
- 4 teaspoons hazelnut-flavored liqueur
- 4 teaspoons orange-flavored liqueur

GANACHE

- ⅓ cup whipping cream
- ½ cup semisweet chocolate chips
- Miniature semisweet chocolate chips
- Additional grated orange peel

1. Heat oven to 350°F (325°F for dark or nonstick pans). Place paper baking cup in each of 24 regular-size muffin cups (use 8 each of 3 different colors). In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 1 minute, scraping bowl constantly.

2. In 3 small bowls, divide batter (1½ cups batter in each). Stir ¼ cup miniature chocolate chips into batter in one bowl; spoon into 8 muffin cups of same color.

3. Reserve 2 tablespoons ground hazelnuts for topping. Stir remaining hazelnuts into batter in second bowl; spoon into 8 muffin cups of second color. Stir 1 teaspoon grated orange peel into remaining batter; spoon into remaining 8 muffin cups of remaining color.

4. Bake 16 to 20 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Prick holes in tops of hazelnut and orange cupcakes with toothpick. Brush ½ teaspoon hazelnut liqueur over each hazelnut cupcake; brush ½ teaspoon orange liqueur over each orange cupcake. Cool completely, about 30 minutes.

5. In heavy 1-quart saucepan, heat whipping cream over medium-high heat until hot but not boiling; remove from heat. Stir in ½ cup chocolate chips until melted. Let stand 5 minutes. Dip tops of cupcakes into ganache. Top hazelnut cupcakes with reserved ground hazelnuts, top chocolate chip cupcakes with miniature chocolate chips and top orange cupcakes with orange peel. Refrigerate at least 10 minutes before serving. Store in refrigerator.

Nutrition Information Per Serving:
1 CUPCAKE: Calories 190 (Calories from Fat 90); Total Fat 10g (Saturated Fat 3.5g); Cholesterol 30mg; Sodium 180mg; Total Carbohydrate 22g (Dietary Fiber 1g); Protein 2g

Tip »

HOW-TO
To toast hazelnuts, bake uncovered in ungreased shallow pan in a 350°F oven 6 to 10 minutes, stirring occasionally, until light brown. Rub the nuts with a towel to remove skins. Place nuts in food processor or blender; cover and process until ground.

Cupcake Pet Parade

Prep Time: 45 Minutes **Start to Finish:** 1 Hour 35 Minutes
Servings: 24 cupcakes

- 2¼ cups Gold Medal® all-purpose flour
- 1¼ cups sugar
- 2½ teaspoons baking powder
- 1 teaspoon salt
- 1 cup milk
- ⅓ cup shortening
- 1 teaspoon vanilla
- 1 egg
- 1 container (1 lb) Betty Crocker® Rich & Creamy vanilla frosting
- 1 tablespoon chocolate-flavor syrup
- Fruit Roll-Ups® chewy fruit snack rolls in favorite flavor (from 5-oz package)
- 24 semisweet chocolate chips
- 16 large gumdrops
- 1 tube (0.68 oz) Betty Crocker® pink decorating gel
- 24 miniature candy-coated chocolate baking bits
- 8 miniature creme-filled chocolate sandwich cookies
- 1 tube (0.68 oz) Betty Crocker® black decorating gel
- About 32 small gumdrops

1. Heat oven to 400°F. Grease 24 regular-size muffin cups with shortening and lightly flour, or line muffin cups with paper baking cups. In medium bowl, beat flour, sugar, baking powder, salt, milk, shortening, vanilla and egg with electric mixer on low speed 1 minute, scraping bowl constantly. Beat 3 minutes longer, scraping bowl frequently. Fill muffin cups half full.

2. Bake 15 to 18 minutes or until toothpick inserted in center comes out clean. Cool 2 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

3. For cats, in small bowl, stir ½ cup of the frosting and the chocolate-flavor syrup. Spread chocolate frosting over tops of 8 cupcakes. Cut small pieces of fruit snack for ears. Cut additional fruit snack into 1x¼-inch strips for whiskers. Use chocolate chips for nose and eyes. Arrange on frosting to make cat faces.

4. For rabbits, spread half of the remaining vanilla frosting over tops of 8 cupcakes. Flatten large gumdrops with rolling pin; slightly fold and shape to form ears. Use pink gel to make inner ears. Cut fruit snack or flatten gumdrops and cut into 2x¼-inch strips for whiskers. Use baking bits for eyes and nose. Arrange on frosting to make rabbit faces.

5. For dogs, spread remaining vanilla frosting over tops of remaining 8 cupcakes. Break or cut cookies in half; press 2 halves in each frosted cupcake for ears. Use black gel for spots or streaks on face. Use small gumdrops for eyes and nose. Flatten additional gumdrops for tongue. Arrange on frosting to make dog faces.

Nutrition Information Per Serving:
1 CUPCAKE: Calories 280 (Calories from Fat 80); Total Fat 8g (Saturated Fat 2.5g); Cholesterol 10mg; Sodium 220mg; Total Carbohydrate 48g (Dietary Fiber 0g); Protein 2g

Tip »

SPECIAL TOUCH
Set up the cupcakes in parade style.

Ball Game Cupcakes

Prep Time: 35 Minutes **Start to Finish:** 1 Hour 55 Minutes
Servings: 24 cupcakes

- 1 box Betty Crocker® SuperMoist® yellow cake mix
  Water, vegetable oil and eggs called for on cake mix box
- 1 cup miniature semisweet chocolate chips
- 1 container (1 lb) Betty Crocker® Rich & Creamy vanilla frosting
  Assorted colors Betty Crocker® decorating icing (in 4.25-oz tubes) or Betty Crocker® Easy Flow decorating icing (in 6.4-oz cans)
  Assorted food colors

1. Heat oven to 350°F (325°F for dark or nonstick pans). Place paper baking cup in each of 24 muffin cups. Make cake batter as directed on box—except gently stir chocolate chips into batter. Divide batter evenly among muffin cups (about ⅔ full).

2. Bake and cool as directed for cupcakes. Decorate as desired below. Store cupcakes loosely covered at room temperature.

BASEBALLS: Frost cupcakes with vanilla frosting. With black, red or blue icing, pipe 2 arches on opposite sides of cupcakes, curving lines slightly toward center. Pipe small lines from each arch to look like stitches on a baseball.

BASKETBALLS: Color frosting with yellow and red food colors to make orange; frost cupcakes. With black icing, pipe line across center of cupcake. On either side, pipe an arch that curves slightly toward center line.

SOCCER BALLS: Frost cupcakes with vanilla frosting. With black icing, pipe a pentagon shape in the center of cupcake, piping a few rows of icing into center of pentagon. Pipe lines from pentagon to edge of cupcake to look like seams. With toothpick or spatula, spread black icing in center of pentagon to fill in the entire shape.

TENNIS BALLS: Color frosting with yellow and green food colors to make tennis-ball yellow; frost cupcakes. With white icing, pipe curved design to look like tennis balls.

Nutrition Information Per Serving:
1 CUPCAKE: Calories 270 (Calories from Fat 110); Total Fat 13g (Saturated Fat 4.5g); Cholesterol 25mg; Sodium 200mg; Total Carbohydrate 38g (Dietary Fiber 0g); Protein 2g

Tips »

SPECIAL TOUCH
Arrange cupcakes on green grass. To make grass, shake 1 cup coconut and 3 drops green food color in tightly covered jar or food-storage plastic bag until evenly tinted.

VARIATION
Choose any flavor cake mix for these sporty cupcakes. Make cake batter as directed on box–except gently stir chocolate chips into batter.

PB & J Cupcakes

Prep Time: 30 Minutes **Start to Finish:** 1 Hour 40 Minutes
Servings: 24 cupcakes

CUPCAKES

- 1 box Betty Crocker® SuperMoist® yellow cake mix
- 1¼ cups water
- ¾ cup creamy peanut butter
- ¼ cup vegetable oil
- 3 eggs

PB & J FROSTING

- 1 container (12 oz) Betty Crocker® Whipped vanilla frosting
- ½ cup creamy peanut butter
- 2 to 4 tablespoons grape jelly

1. Heat oven to 350°F (325°F for dark or nonstick pans). Place paper baking cup in each of 24 regular-size muffin cups. In large bowl, beat cupcake ingredients with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups (about ⅔ full).

2. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

3. In medium bowl, mix frosting and ½ cup peanut butter. Spread frosting over cupcakes. Make a small indentation in center of frosting on each cupcake with back of spoon. Just before serving, spoon ¼ to ½ teaspoon jelly into each indentation. Store loosely covered at room temperature.

Nutrition Information Per Serving:
1 CUPCAKE: Calories 270 (Calories from Fat 130); Total Fat 15g (Saturated Fat 3.5g); Cholesterol 25mg; Sodium 230mg; Total Carbohydrate 30g (Dietary Fiber 0g); Protein 5g

Tips »

SUBSTITUTION

No grape jelly on the shelf? Substitute your favorite flavor of jam, preserves or jelly.

HOW-TO

Use jelly or jam from a squeezable container to make quick work of adding it to the frosting.

Mini Candy Bar Cupcakes

Prep Time: 20 Minutes **Start to Finish:** 1 Hour 10 Minutes
Servings: 72 cupcakes

- 5 bars (2.1 oz each) chocolate-covered crispy peanut-butter candy
- 1 box Betty Crocker® SuperMoist® white cake mix
- 1¼ cups water
- ⅓ cup vegetable oil
- 3 egg whites
- 1 container (12 oz) Betty Crocker® Whipped milk chocolate frosting

1. Heat oven to 350°F (325°F for dark or nonstick pans). Place paper baking cup in each of 72 mini muffin cups. Finely chop enough candy to equal ¾ cup (about 2 bars).

2. In large bowl, beat cake mix, water, oil and egg whites with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Beat in chopped candy on low speed just until blended. Divide batter evenly among muffin cups (⅔ full). Refrigerate any remaining cake batter until ready to use.

3. Bake 13 to 15 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes. Frost cupcakes with frosting. Coarsely chop remaining candy. Place candy pieces on frosting, pressing down slightly. Store cupcakes loosely covered at room temperature.

Nutrition Information Per Serving:
1 CUPCAKE: Calories 80 (Calories from Fat 35); Total Fat 4g (Saturated Fat 1g); Cholesterol 0mg; Sodium 75mg; Total Carbohydrate 11g (Dietary Fiber 0g); Protein 0g

Tip »

DO-AHEAD

Bake these cupcakes, but don't frost them. Place in an airtight container and freeze. A few hours before serving, remove them from freezer, frost and decorate.

Cream Cheese Cupcakes

Prep Time: 20 Minutes **Start to Finish:** 2 Hours
Servings: 24 cupcakes

- 1 box Betty Crocker® SuperMoist® devil's food cake mix
- 1⅓ cups water
- ½ cup vegetable oil
- 3 eggs
- 1½ oz cream cheese, softened
- 4 teaspoons sugar

1. Heat oven to 350°F (325°F for dark or nonstick pans). Place paper baking cup in each of 24 regular-size muffin cups. In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among cups (⅔ full).

2. In small bowl, beat cream cheese and sugar with spoon until smooth. Spoon into corner of small food-storage plastic bag. Snip about ⅛ inch off one corner of bag. Squeeze mixture onto batter in a small design to decorate tops of cupcakes.

3. Bake 18 to 23 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

Nutrition Information Per Serving:
1 CUPCAKE: Calories 150 (Calories from Fat 70); Total Fat 7g (Saturated Fat 2g); Cholesterol 30mg; Sodium 180mg; Total Carbohydrate 18g (Dietary Fiber 0g); Protein 2g

Tip »

SPECIAL TOUCH
Pipe a letter on each cupcake to spell out a special message with the cupcakes.

Black and White Rum Cakes

Prep Time: 55 Minutes **Start to Finish:** 2 Hours
Servings: 24 cupcakes

CUPCAKES

- 1 box Betty Crocker® SuperMoist® white cake mix
- 1¼ cups water
- ⅓ cup vegetable oil
- 3 eggs
- 3 oz unsweetened baking chocolate, melted, cooled
- 2 teaspoons rum extract or vanilla

RUM FROSTING

- 2 egg whites
- ½ cup sugar
- ¼ cup light corn syrup
- 2 tablespoons water
- 2 teaspoons rum extract or vanilla

DECORATION

Betty Crocker® Decors chocolate shot, if desired

1. Heat oven to 375°F. Place paper baking cup in each of 24 regular-size muffin cups. In large bowl, beat cake mix, 1¼ cups water, the oil and 3 eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally.

2. In small bowl, place 2 cups of the batter; stir in chocolate. Into remaining batter, stir 2 teaspoons rum extract. Into bottom of each muffin cup, spoon about 1½ tablespoons chocolate batter. Top each with about 1½ tablespoons rum batter.

3. Bake 15 to 20 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

4. In medium bowl, beat 2 egg whites with electric mixer on high speed just until stiff peaks form; set aside.

5. In 1-quart saucepan, stir sugar, corn syrup and 2 tablespoons water until well mixed. Cover and heat to rolling boil over medium heat. Uncover and boil 4 to 8 minutes, without stirring, to 242°F on candy thermometer or until small amount of mixture dropped into cup of very cold water forms a firm ball that holds its shape until pressed. For an accurate temperature reading, tilt the saucepan slightly so mixture is deep enough for thermometer.

6. Pour hot syrup very slowly in thin stream into egg whites, beating constantly on medium speed. Add 2 teaspoons rum extract. Beat on high speed about 10 minutes or until stiff peaks form. Immediately spread frosting on cupcakes. Sprinkle with chocolate shot. Store in refrigerator.

Nutrition Information Per Serving:
1 CUPCAKE: Calories 180 (Calories from Fat 70); Total Fat 8g (Saturated Fat 2.5g); Cholesterol 25mg; Sodium 160mg; Total Carbohydrate 25g (Dietary Fiber 0g); Protein 3g

Tips »

SERVE-WITH

Punch up these rum-flavored treats with a scoop of rum-raisin ice cream.

TIME-SAVER

In a rush? Instead of the cooked frosting, substitute Betty Crocker® Whipped fluffy white frosting mixed with the rum extract.

Chocolate Chip Cheesecake Swirl Cupcakes

Prep Time: 30 Minutes **Start to Finish:** 1 Hour 5 Minutes
Servings: 24 cupcakes

- ½ cup sugar
- 2 packages (3 oz each) cream cheese, softened
- 1 egg
- 1 bag (6 oz) semisweet chocolate chips (1 cup)
- 2¼ cups Gold Medal® all-purpose flour
- 1⅔ cups sugar
- ¼ cup unsweetened baking cocoa
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1¼ cups water
- ½ cup vegetable oil
- 2 tablespoons white vinegar
- 2 teaspoons vanilla

1. Heat oven to 350°F. Line 24 regular-size muffin cups with paper baking cups. In medium bowl, beat ½ cup sugar and the cream cheese with electric mixer on medium speed until smooth. Beat in egg. Stir in chocolate chips; set aside.

2. In large bowl, beat all remaining ingredients on low speed 30 seconds, scraping bowl occasionally. Beat on high speed 3 minutes, scraping bowl occasionally. Reserve 1½ cups batter.

3. Fill each muffin cup with about 1 rounded tablespoonful batter (⅓ full). Spoon 1 tablespoon cream cheese mixture onto batter in each cup. Top each with about ½ rounded tablespoon reserved batter.

4. Bake 30 to 35 minutes or until toothpick inserted in center comes out clean.

Nutrition Information Per Serving:
1 CUPCAKE: Calories 220 (Calories from Fat 90); Total Fat 10g (Saturated Fat 3.5g); Cholesterol 15mg; Sodium 230mg; Total Carbohydrate 32g (Dietary Fiber 1g); Protein 2g

Tip »

DO-AHEAD
These cupcakes with a cream cheese swirl are great for picnics. They can be made the day before, so you can have them ready to serve to kids of all ages!

Dalmatian Cupcakes

Prep Time: 10 Minutes **Start to Finish:** 1 Hour 20 Minutes
Servings: 24 cupcakes

- 2 packages (3 oz each) cream cheese, softened
- ⅓ cup sugar
- 1 egg
- 1½ cups miniature or regular semisweet chocolate chips
- 1 box Betty Crocker® SuperMoist® devil's food cake mix
- 1⅓ cups water
- ½ cup vegetable oil
- 3 eggs
- 1 container (1 lb or 12 oz) Betty Crocker® Rich & Creamy or Whipped vanilla frosting

1. Heat oven to 350°F (325°F for dark or nonstick pans). Place paper baking cup in each of 24 regular-size muffin cups. In medium bowl, beat cream cheese, sugar and 1 egg with electric mixer on medium speed until smooth. Stir in 1 cup of the chocolate chips; set aside.

2. In large bowl, beat cake mix, water, oil and 3 eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes. Divide batter among muffin cups (¼ cup in each). Top each with 1 tablespoon cream cheese mixture.

3. Bake 17 to 22 minutes or until tops spring back when touched lightly. Cool 10 minutes in pan. Remove from pan; cool completely, about 30 minutes. Spread frosting over cupcakes. Sprinkle with remaining ½ cup chocolate chips.

Nutrition Information Per Serving:
1 CUPCAKE: Calories 320 (Calories from Fat 150); Total Fat 17g (Saturated Fat 6g); Cholesterol 45mg; Sodium 250mg; Total Carbohydrate 39g (Dietary Fiber 1g); Protein 3g

Frosted Cupcake Cones

Prep Time: 20 Minutes **Start to Finish:** 2 Hours 35 Minutes
Servings: 30 to 36 cupcake cones

- 1 box Betty Crocker® SuperMoist® cake mix (any non-swirl flavor)
  Water, vegetable oil and eggs called for on cake mix box
- 30 to 36 flat-bottom ice cream cones
- 1 container (12 oz) Betty Crocker® Whipped frosting (any flavor)
  Decorations, if desired

1. Heat oven to 350°F. Make cake batter as directed on box. Fill 12 cones about half full of batter. Stand cones in muffin pan. Refrigerate any leftover batter until ready to fill and bake remaining cones.

2. Bake 20 to 25 minutes or until toothpick carefully inserted in center comes out clean. Cool completely, about 1 hour.

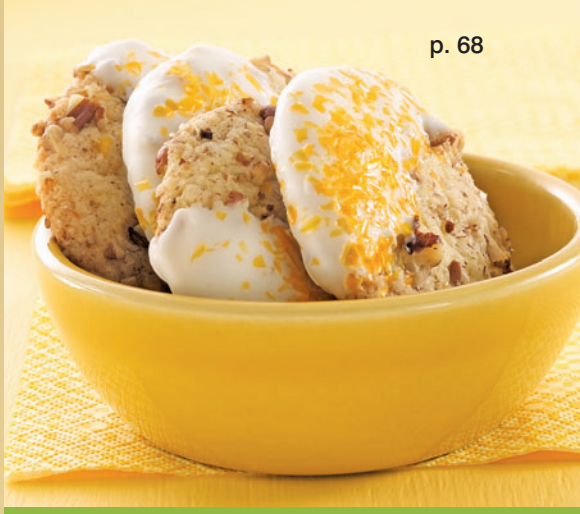
3. Spread with frosting and decorate. Store loosely covered.

Nutrition Information Per Serving:
1 CUPCAKE CONE: Calories 160 (Calories from Fat 60); Total Fat 7g (Saturated Fat 2g); Cholesterol 20mg; Sodium 135mg; Total Carbohydrate 24g (Dietary Fiber 0g); Protein 1g

cookies

Mint to macaroon, cranberry to chocolate, this chapter has cookies covered.

In this chapter »



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Almond Bonbons

Prep Time: 1 Hour 15 Minutes **Start to Finish:** 1 Hour 45 Minutes
Servings: 40 cookies

COOKIES

- 1½ cups Gold Medal® all-purpose flour
- ⅓ cup powdered sugar
- ½ cup butter or margarine, softened
- 3 tablespoons milk
- ½ teaspoon vanilla
- ½ package (7- or 8-oz size) almond paste

FROSTING AND DECORATIONS

- 1 cup powdered sugar
- ½ teaspoon almond extract
- 4 to 5 teaspoons milk
- Edible glitter, white candy sprinkles or coarse sugar

1. Heat oven to 375°F. In large bowl, beat flour, ⅓ cup powdered sugar, the powdered sugar, 3 tablespoons milk and the vanilla with electric mixer on medium speed, or mix with spoon until well blended. Cut almond paste into ½-inch slices; cut each slice into 8 pieces.

2. Shape 1-inch ball of dough around each piece of almond paste. Gently roll to form ball. On ungreased cookie sheet, place balls about 1 inch apart.

3. Bake 10 to 12 minutes or until set and bottoms are golden brown. Remove from cookie sheet to cooling racks. Cool completely, about 30 minutes.

4. In small bowl, mix 1 cup powdered sugar, the almond extract and enough milk for spreading consistency. Dip tops of cookies into frosting. Sprinkle with edible glitter.

Nutrition Information Per Serving:
1 COOKIE: Calories 80 (Calories from Fat 35); Total Fat 3.5g (Saturated Fat 1.5g); Cholesterol 5mg; Sodium 15mg; Total Carbohydrate 12g (Dietary Fiber 0g); Protein 1g

Tips »

SPECIAL TOUCH

Mini paper cupcake liners or fluted bonbon cups make great holders for these giftable treats.

VARIATION

Jazz up these otherwise all-white bonbons by sprinkling with colored candy sprinkles or colored edible glitter.

Chocolate-Dipped Shortbread Cookies

Prep Time: 30 Minutes **Start to Finish:** 1 Hour 30 Minutes
Servings: About 4 dozen 1½-inch cookies

- 1 cup butter or margarine, softened
- ¾ cup powdered sugar
- 1 teaspoon vanilla
- 2½ cups Gold Medal® all-purpose flour
- 1 cup semisweet chocolate chips
- 2 teaspoons shortening

1. Heat oven to 350°F. In large bowl, mix butter, powdered sugar and vanilla until well blended. Stir in flour. (If dough is crumbly, mix in 1 to 2 tablespoons softened butter or margarine.)

2. On lightly floured surface, roll dough ½ inch thick. With sharp knife or cookie cutters, cut small shapes from dough. On ungreased cookie sheet, place shapes ½ inch apart.

3. Bake 14 to 16 minutes or until set and bottoms are light golden brown. Immediately remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.

4. In small microwavable bowl, place chocolate chips and shortening. Microwave uncovered on High 1 to 1½ minutes, or until melted; stir until smooth. Dip half of each cooled cookie into melted chocolate. Place on waxed paper; let stand until chocolate is set.

Nutrition Information Per Serving:
1 COOKIE: Calories 70 (Calories from Fat 35); Total Fat 4g (Saturated Fat 2g); Cholesterol 10mg; Sodium 25mg; Total Carbohydrate 7g (Dietary Fiber 0g); Protein 0g

Tip »

TIME-SAVER
Skip the chocolate dip and enjoy these buttery cookies plain.

Orange-Spice Drops

Prep Time: 1 Hour 5 Minutes
Start to Finish: 2 Hours 5 Minutes
Servings: About 3 dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ⅓ cup mascarpone cheese or 1 package (3 oz) cream cheese
- ¼ cup butter or margarine, softened
- 1 tablespoon grated orange peel
- 1 tablespoon fresh orange juice
- ¼ teaspoon pumpkin pie spice
- 1 egg
- 1 cup finely chopped pecans
- 2 cups white candy melts, coating wafers or white vanilla baking chips (12 oz)
- Edible orange glitter, if desired

1. Heat oven to 375°F. In large bowl, beat cookie mix, mascarpone cheese and butter on low speed until well mixed. Add orange peel, orange juice, pumpkin pie spice and egg; beat until thoroughly mixed.

2. Using small cookie scoop, shape dough into 1-inch balls. Roll balls in pecans. On ungreased cookie sheet, place balls 2 inches apart.

3. Bake 11 to 13 minutes or until edges are light golden brown. Cool 5 minutes. Remove from cookie sheet to cooling rack. Cool completely.

4. In small microwavable bowl, microwave candy melts uncovered on High 1 to 2 minutes, stirring every 30 seconds, until melted and smooth. Dip each cookie halfway into melted candy, letting excess drip off. Place on waxed paper; let stand until almost set. Sprinkle dipped half of each cookie with edible glitter. Let cookies stand until candy coating is completely set, about 1 hour. Store between sheets of waxed paper in tightly covered container.

Nutrition Information Per Serving:
1 COOKIE: Calories 150 (Calories from Fat 70); Total Fat 8g (Saturated Fat 3.5g); Cholesterol 10mg; Sodium 65mg; Total Carbohydrate 18g (Dietary Fiber 0g); Protein 2g

Tips »

DID YOU KNOW?
Look for edible glitter in the baking section of craft stores or specialty kitchen stores.

This recipe was one of fifteen winners in the Mix It Up with Betty! Cookie Mix Recipe Contest. More than $10,000 was awarded.

Cran-Orange 'n Date-Nut Cookies

Prep Time: 1 Hour **Start to Finish:** 1 Hour
Servings: About 3½ dozen cookies

- ⅓ cup dried cranberries
- ¼ cup chopped orange slice candy
- ¼ cup coarsely chopped dates
- 2 tablespoons fresh orange juice
- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- 2 tablespoons Gold Medal® all-purpose flour
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ⅓ cup butter or margarine, melted
- 1 teaspoon grated orange peel
- 1 egg
- 1 cup chopped pistachio nuts
- ½ cup flaked coconut

1. Heat oven to 375°F. In small bowl, mix cranberries, candy, dates and orange juice; set aside.

2. In large bowl, stir cookie mix, flour, cinnamon and ginger. Stir in melted butter, orange peel and egg until soft dough forms. Stir in cranberry mixture, pistachio nuts and coconut until thoroughly mixed.

3. On ungreased cookie sheet, drop dough by teaspoonfuls 2 inches apart.

4. Bake 10 to 12 minutes or until edges are light golden brown. Cool 5 minutes; remove from cookie sheet to cooling rack. Store tightly covered.

Nutrition Information Per Serving:
1 COOKIE: Calories 100 (Calories from Fat 40); Total Fat 4.5g (Saturated Fat 1.5g); Cholesterol 10mg; Sodium 45mg; Total Carbohydrate 15g (Dietary Fiber 0g); Protein 1g

Tip »

SUCCESS HINT
Use a spring-loaded scoop to make quick work out of dropping cookie dough. The cookies will be the same size so they'll bake evenly and for the same amount of time.

Extraordinary Chocolate Chip Cookies

Prep Time: 1 Hour **Start to Finish:** 1 Hour
Servings: About 6 dozen cookies

- 1½ cups butter or margarine, softened
- 1¼ cups granulated sugar
- 1¼ cups packed brown sugar
- 1 tablespoon vanilla
- 2 eggs
- 4 cups Gold Medal® all-purpose flour
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1 bag (24 oz) semisweet chocolate chips (4 cups)

1. Heat oven to 350°F. In large bowl, beat butter, granulated sugar, brown sugar, vanilla and eggs with electric mixer on medium speed or mix with spoon, until light and fluffy. Stir in flour, baking soda and salt (dough will be stiff). Stir in chocolate chips.

2. On ungreased cookie sheet, drop dough by tablespoonfuls 2 inches apart; flatten slightly.

3. Bake 11 to 13 minutes or until light brown (centers will be soft). Cool 1 to 2 minutes; remove from cookie sheet to cooling rack.

Nutrition Information Per Serving:
1 COOKIE: Calories 140 (Calories from Fat 60); Total Fat 7g (Saturated Fat 4g); Cholesterol 15mg; Sodium 80mg; Total Carbohydrate 18g (Dietary Fiber 0g); Protein 1g

Tip »

VARIATION
Stir in 2 cups coarsely chopped nuts with the chocolate chips.

Super-Easy Macaroon Chewies

Prep Time: 1 Hour 15 Minutes **Start to Finish:** 3 Hours 15 Minutes
Servings: About 3 dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- 1 bag (14 oz) flaked coconut
- ¼ cup milk
- 1 can (14 oz) sweetened condensed milk (not evaporated)
- ½ cup semisweet chocolate chips
- 1 teaspoon butter or margarine

1. In large bowl, stir cookie mix and coconut. Stir in milk and sweetened condensed milk until well blended. Cover; refrigerate 2 hours.

2. Heat oven to 375°F. Line cookie sheet with parchment paper or use ungreased cookie sheet. On cookie sheet, drop dough by rounded tablespoonfuls 2 inches apart.

3. Bake 12 to 14 minutes or until edges are light golden brown. Cool 5 minutes; remove from cookie sheet to cooling rack. Cool completely.

4. In small microwavable bowl, microwave chocolate chips and butter on High 1 to 1½ minutes, stirring every 30 seconds, until melted and smooth. Using fork, drizzle chocolate in lines over cookies. Store loosely covered.

Nutrition Information Per Serving:
1 COOKIE: Calories 170 (Calories from Fat 60); Total Fat 7g (Saturated Fat 5g); Cholesterol 0mg; Sodium 75mg; Total Carbohydrate 24g (Dietary Fiber 0g); Protein 2g

Chocolate-Mint Thumbprints

Prep Time: 1 Hour 5 Minutes **Start to Finish:** 2 Hours 5 Minutes
Servings: About 4 dozen cookies

COOKIES

- ½ cup granulated sugar
- 1 cup butter or margarine, softened
- 1 teaspoon vanilla
- 1 egg yolk
- 1½ cups Gold Medal® all-purpose flour
- ¼ cup unsweetened baking cocoa

FILLING

- ¼ cup butter or margarine, softened
- 1 cup powdered sugar
- 1 tablespoon milk
- ¼ teaspoon peppermint extract
- 2 drops green food color
- ¼ cup semisweet chocolate chips
- ¼ teaspoon shortening

1. Heat oven to 375°F (350°F for dark or nonstick cookie sheet). In large bowl, beat granulated sugar, 1 cup butter and the vanilla with electric mixer on medium speed until fluffy. Beat in egg yolk until smooth. Beat in flour and cocoa.

2. Shape dough by rounded teaspoonfuls into 1-inch balls. On ungreased cookie sheet, place balls 1 inch apart. With index finger or thumb, make indentation in center of each ball.

3. Bake 7 to 9 minutes or until set. Immediately remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.

4. In small bowl, beat ¼ cup butter and the powdered sugar with electric mixer on low speed until smooth. Beat in milk, peppermint extract and enough food color for desired color. Spoon about ½ teaspoon filling into indentation in each cookie.

5. In small microwavable bowl, microwave chocolate chips and shortening uncovered on High about 1 minute or until softened; stir until smooth. Place in small reseal-able food-storage plastic bag; seal bag. Cut off tiny corner of bag. Squeeze bag to drizzle chocolate over cookies. Let stand about 1 hour or until chocolate is set.

Nutrition Information Per Serving:
1 COOKIE: Calories 80 (Calories from Fat 50); Total Fat 5g (Saturated Fat 2.5g); Cholesterol 15mg; Sodium 30mg; Total Carbohydrate 8g (Dietary Fiber 0g); Protein 0g

Tip »

VARIATION
Tint the cookie filling pink and sprinkle with crushed red and white hard peppermint candies.

Malted Madness Cookies

Prep Time: 45 Minutes **Start to Finish:** 1 Hour
Servings: About 2 dozen cookies

COOKIES

- 1 cup packed brown sugar
- ½ cup butter or margarine, softened
- 2 eggs
- 2 cups Gold Medal® all-purpose flour
- ½ cup chocolate-flavor malted milk powder
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt

GLAZE

- 1½ cups powdered sugar
- ¼ cup chocolate-flavor malted milk powder
- 2 to 3 tablespoons milk
- ½ teaspoon vanilla
- 1 cup malted milk ball candies, crushed

1. Heat oven to 350°F. Grease cookie sheet with shortening or cooking spray. In large bowl, beat brown sugar, butter and eggs with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, ½ cup malted milk powder, the baking powder, baking soda and salt.

2. On cookie sheet, drop dough by rounded tablespoonfuls about 2 inches apart.

3. Bake 12 to 15 minutes or until edges are set. Cool 1 minute; remove from cookie sheet to cooling rack. Cool completely, about 15 minutes.

4. In medium bowl, mix all glaze ingredients with spoon until smooth and spreadable. Spread glaze over cookies. Sprinkle with crushed candies.

Nutrition Information Per Serving:
1 COOKIE: Calories 120 (Calories from Fat 30); Total Fat 3.5g (Saturated Fat 0.5g); Cholesterol 15mg; Sodium 110mg; Total Carbohydrate 21g (Dietary Fiber 0g); Protein 1g

Tip »

DO-AHEAD
Unbaked cookie dough can be frozen in an airtight container up to 9 months. Before baking, thaw frozen dough in the fridge at least 8 hours.

Pop Art Cookies

Prep Time: 25 Minutes **Start to Finish:** 1 Hour 5 Minutes
Servings: 1 dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ⅓ cup butter or margarine, melted
- 2 tablespoons Gold Medal® all-purpose flour
- 1 egg
- 12 wooden sticks with rounded ends
- 1 container (1 lb) Betty Crocker® Rich & Creamy frosting (any white variety)
- Food colors in desired colors
- Assorted candy decorations

1. Heat oven to 375°F. In medium bowl, stir cookie mix, butter, flour and egg until soft dough forms.

2. On floured surface, roll dough until about ¼ inch thick. Cut with 3-inch round cookie cutter. On ungreased cookie sheet, place shapes 2 inches apart. Carefully insert a wooden stick into side of each cookie.

3. Bake 9 to 11 minutes or until edges are light golden brown. Cool 1 minute before removing from cookie sheet. Cool completely, about 30 minutes.

4. In 4 small bowls, divide frosting. Tint frosting in 3 of the bowls with different color of food color. Reserve some of the tinted frostings for piping on designs. Frost cookies with remaining white and tinted frostings. For piping, place each tinted frosting in small resealable food-storage plastic bag; cut off tiny corner of bag. Pipe frostings on cookies in desired designs. Decorate with candy decorations.

Nutrition Information Per Serving:
1 COOKIE: Calories 390 (Calories from Fat 160); Total Fat 18g (Saturated Fat 7g); Cholesterol 30mg; Sodium 230mg; Total Carbohydrate 56g (Dietary Fiber 0g); Protein 2g

Tip »

SPECIAL TOUCH
Serve cookies from glasses in coordinating colors. Fill the glasses with jelly beans to hold the cookie pops upright.

SUCCESS HINT
You can tint the frosting with either liquid or paste food colors. You may like to try the newer neon liquid food colors. Paste food colors will give you very vibrant color.

Apricot Butter Cookies

Prep Time: 1 Hour 20 Minutes
Start to Finish: 1 Hour 50 Minutes
Servings: About 4 dozen cookies

COOKIES

- 1 cup butter or margarine, softened
- ¾ cup powdered sugar
- 1 teaspoon vanilla
- 1½ cups Gold Medal® all-purpose flour
- ¼ cup finely chopped dried apricots

FROSTING AND GARNISH

- ¼ cup butter or margarine, softened
- ¼ cup apricot preserves
- 1 cup powdered sugar
- 3 medium dried apricots, cut into 48 strips

1. Heat oven to 350°F (325°F for dark or nonstick cookie sheet). In medium bowl, beat 1 cup butter, ¾ cup powdered sugar and the vanilla with electric mixer on medium speed until smooth. Beat in flour until well blended. Stir in finely chopped apricots.

2. Shape dough into 1-inch balls. On ungreased cookie sheet, place balls 2 inches apart.

3. Bake 8 to 12 minutes or until bottoms are light golden brown. Cool 1 minute; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.

4. In small bowl, beat ¼ cup butter and the apricot preserves with electric mixer on medium speed until smooth. Beat in 1 cup powdered sugar until well blended. Spread frosting over cookies. Top each cookie with apricot strip.

Nutrition Information Per Serving:
1 COOKIE: Calories 80 (Calories from Fat 45); Total Fat 5g (Saturated Fat 2.5g); Cholesterol 15mg; Sodium 35mg; Total Carbohydrate 9g (Dietary Fiber 0g); Protein 0g

Snappy Ginger Strips

Prep Time: 20 Minutes **Start to Finish:** 40 Minutes
Servings: About 4½ dozen cookies

- 1 cup sugar
- ½ cup vegetable oil
- ¼ cup molasses
- 1 egg
- 2 cups Gold Medal® all-purpose flour
- 1½ teaspoons baking soda
- ½ teaspoon salt
- ½ teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon ground cloves
- 4 teaspoons sugar, if desired

1. Heat oven to 375°F. In large bowl, mix 1 cup sugar, the oil, molasses and egg until well blended. Stir in remaining ingredients except 4 teaspoons sugar.

2. Divide dough in half. On ungreased cookie sheet, press half of dough into 14x2-inch strip. Cut strip lengthwise in half; separate strips at least 3 inches. Flatten strips slightly with fork dipped in sugar until ½ inch thick. Sprinkle each strip with 1 teaspoon sugar. Repeat with remaining dough.

3. Bake 6 to 7 minutes or until edges are light golden brown and tops appear cracked; cool 2 minutes. Cut each strip crosswise into 1-inch slices; remove from cookie sheet to cooling rack. Store loosely covered.

Nutrition Information Per Serving:
1 COOKIE: Calories 60 (Calories from Fat 20); Total Fat 2g (Saturated Fat 0g); Cholesterol 0mg; Sodium 60mg; Total Carbohydrate 8g (Dietary Fiber 0g); Protein 0g

other desserts

Mad about meringue? Love licorice? We've got 14 delicious desserts to satisfy your every craving.

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Fruit-Filled Brandy Cups

Prep Time: 30 Minutes **Start to Finish:** 1 Hour
Servings: 15 servings

- ¼ cup plus 2 tablespoons Gold Medal® all-purpose flour
- ¼ teaspoon ground ginger
- ¼ cup butter or margarine
- ¼ cup dark corn syrup
- 2 tablespoons plus 2 teaspoons packed brown sugar
- 1 teaspoon brandy or ¼ teaspoon vanilla
- 3 oz white chocolate baking bar, chopped
- 1 teaspoon shortening
- 4 cups mixed strawberries, raspberries and blueberries
- ⅔ cup raspberry jam, melted

1. Heat oven to 350°F. Lightly grease cookie sheet or cover with cooking parchment paper. In small bowl, mix flour and ginger; set aside.

2. In 1½-quart saucepan, heat butter, corn syrup and brown sugar to boiling, stirring frequently; remove from heat. Stir in brandy. Gradually stir in flour mixture. Onto cookie sheet, drop dough by heaping teaspoonfuls at least 5 inches apart.

3. Bake 3 to 4 minutes or until cookies have spread into 4- or 5-inch rounds and are golden brown (watch carefully; cookies brown quickly). Cool cookies 1 to 3 minutes before removing from cookie sheet.

4. Working quickly, shape each cookie over inverted drinking glass, 2 to 2 ½ inches in diameter. (If cookies become too crisp to shape, return to oven to soften, about 1 minute.) Let cookies harden; gently remove from glasses; place on cooling racks. Cool completely.

5. In 1-quart saucepan, heat white chocolate baking bar and shortening over low heat, stirring constantly, until melted and smooth. Fill each cookie cup with about ¼ cup berries. Drizzle with melted jam and white chocolate mixture.

Nutrition Information Per Serving:
1 SERVING: Calories 140 (Calories from Fat 45); Total Fat 5g (Saturated Fat 3g); Cholesterol 10mg; Sodium 40mg; Total Carbohydrate 25g (Dietary Fiber 2g); Protein 1g

Tips »

HOW-TO
Store unfilled cookie cups in airtight container.

VARIATION
Use ½ cup semisweet chocolate chips for the white chocolate baking bar.

Banana Cream Pie-in-a-Bowl

Prep Time: 20 Minutes **Start to Finish:** 1 Hour 5 Minutes
Servings: 6 servings

- 1 cup Gold Medal® all-purpose flour
- ¼ cup packed brown sugar
- ½ cup firm butter or margarine
- ½ cup peanuts
- 1 box (4-serving size) banana instant pudding and pie filling mix
- 2 cups cold milk
- 3 ripe medium bananas, sliced
- 1 container (8 oz) frozen whipped topping, thawed (3 cups)
- Additional peanuts, if desired

1. Heat oven to 400°F. In large bowl, mix flour and brown sugar. Cut in butter, using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until mixture is crumbly. Stir in ½ cup peanuts. Press evenly on bottom of ungreased 9-inch square pan.

2. Bake about 15 minutes or until light brown. Stir to break up; cool completely. (To cool quickly, place in larger pan in freezer.)

3. In large bowl, make pudding mix as directed on box using 2 cups milk.

4. In 2-quart serving bowl, layer half of peanut mixture, pudding, bananas and whipped topping; repeat. Cover and refrigerate at least 4 hours. Top with additional peanuts. Store in refrigerator.

Nutrition Information Per Serving:
1 SERVING: Calories 575 (Calories from Fat 280); Total Fat 31g (Saturated Fat 13g); Cholesterol 45mg; Sodium 310mg; Total Carbohydrate 68g (Dietary Fiber 4g); Protein 10g

Tips »

VARIATION
Use sliced almonds for the peanuts for a dessert that is slightly fancier.

SPECIAL TOUCH
Layer the cookie crunch, pudding, bananas and whipped topping in parfait glasses for a more elegant look.

Frozen Mocha Brownie Dessert

Prep Time: 20 Minutes **Start to Finish:** 6 Hours
Servings: 12 servings

- 1 quart (4 cups) coffee-flavored ice cream
- 1 box (1 lb 2.3 oz) Betty Crocker® fudge brownie mix
- ⅔ cup vegetable oil
- ¼ cup water
- 2 eggs
- 1 tablespoon instant espresso coffee granules
- ¼ cup chocolate topping or chocolate-flavor syrup
- 4 bars (1.4 oz each) milk chocolate-covered English toffee candy, coarsely chopped

1. Heat oven to 350°F. Grease bottom only of 13x9-inch pan with shortening. Make and bake brownie mix as directed on box, using oil, water and eggs, and adding coffee granules. Spread batter in pan. Bake as directed on box. Cool completely in pan on cooling rack, about 1 hour.

2. Meanwhile, place ice cream in refrigerator until soft enough to spread.

3. Spread softened ice cream over cooled brownies. Cover; freeze at least 4 hours.

4. Before serving, let dessert stand at room temperature 10 minutes. Cut into 4 rows by 3 rows. Place on individual dessert plates. Drizzle each serving with chocolate topping; sprinkle with chopped candy.

Nutrition Information Per Serving:
1 SERVING: Calories 490 (Calories from Fat 220); Total Fat 24g (Saturated Fat 8g); Cholesterol 60mg; Sodium 240mg; Total Carbohydrate 63g (Dietary Fiber 2g); Protein 5g

Tips »

SUCCESS HINT
Chocolate topping is slightly thicker than chocolate-flavor syrup, so it clings better to the top of the brownies. Look for it in your supermarket next to the other ice cream toppings.

Brownies and Chocolate-Raspberry Fondue

Prep Time: 20 Minutes **Start to Finish:** 2 Hours
Servings: 20 servings (1/20 fondue mixture, 3 brownies, 1 piece fruit each)

- 1 box (1 lb 6.5 oz) Betty Crocker® Original Supreme brownie mix (with chocolate syrup pouch)
  Water, vegetable oil and eggs called for on brownie mix box
- 1 container (1 lb) Betty Crocker® Rich & Creamy chocolate frosting
- ⅓ cup seedless raspberry preserves
- Assorted fresh fruit (orange sections, whole strawberries, banana slices and raspberries) and marshmallows, as desired

1. Heat oven to 350°F. Make and bake brownies as directed on box for 13x9-inch pan, using water, oil and eggs. Cool completely, about 1 hour. Cut into sixty 1-inch squares.

2. In microwavable bowl, stir frosting and preserves. Microwave uncovered on High about 20 seconds or until mixture can be stirred smooth. Pour into fondue pot. Keep warm over low heat, and serve within 1 hour.

3. Spear brownies and fruit with fondue forks; dip in fondue.

Nutrition Information Per Serving:
1 SERVING: Calories 320 (Calories from Fat 100); Total Fat 11g (Saturated Fat 3.5g); Cholesterol 20mg; Sodium 180mg; Total Carbohydrate 53g (Dietary Fiber 2g); Protein 2g

Tips »

HOW-TO
Line the pan with foil. After baking, lift out the cooled brownies for easy cutting.

SUCCESS HINT
Use a plastic knife to cut brownies more easily.

Creamy Fruit Tarts

Prep Time: 30 Minutes **Start to Finish:** 1 Hour 15 Minutes
Servings: 6 tarts

- 1 cup Original Bisquick® mix
- 2 tablespoons sugar
- 1 tablespoon butter or margarine, softened
- 2 packages (3 oz each) cream cheese, softened
- ¼ cup sugar
- ¼ cup sour cream
- 1½ cups assorted sliced fresh fruit or berries
- ⅓ cup apple jelly, melted

1. Heat oven to 375°F. In medium bowl, stir Bisquick mix, 2 tablespoons sugar, the butter and 1 package cream cheese in small bowl until dough forms a ball.

2. Divide dough into 6 parts. Press each part dough on bottom and ¾ inch up side in each of six 1x4¼-inch tart pans or 10-ounce custard cups. Place on cookie sheet.

3. Bake 10 to 12 minutes or until light brown. Cool in pans on cooling rack, about 30 minutes. Remove tart shells from pans.

4. In small bowl, beat remaining package cream cheese, ¼ cup sugar and the sour cream until smooth. Spoon into tart shells, spreading over bottoms. Top each tart with about ¼ cup fruit. Brush with jelly.

Nutrition Information Per Serving:
1 TART: Calories 320 (Calories from Fat 155); Total Fat 17g (Saturated Fat 8g); Cholesterol 35mg; Sodium 400mg; Total Carbohydrate 40g (Dietary Fiber 2g); Protein 4g

Tips »

DID YOU KNOW?
Pastry made with cream cheese has a softer texture than pastry made with shortening.

Neapolitan Shortcake Parfaits

Prep Time: 10 Minutes **Start to Finish:** 4 Hours 55 Minutes
Servings: 8 to 10 parfaits

- 4 cups sliced fresh strawberries
- ½ cup granulated sugar
- 2¼ cups Gold Medal® all-purpose flour
- 3 tablespoons granulated sugar
- 2½ teaspoons baking powder
- 1 teaspoon salt
- ¾ cup milk
- ½ cup butter or margarine, melted
- 1 bag (6 oz) semisweet chocolate chips (1 cup)
- 1 tablespoon shortening
- 1½ cups whipping cream
- ⅓ cup powdered sugar
- 1 teaspoon vanilla
- Additional strawberries, if desired

1. Heat oven to 425°F. Lightly grease cookie sheet with shortening. In medium bowl, mix strawberries and ½ cup granulated sugar; set aside.

2. To make shortcakes, in medium bowl, mix flour, 3 tablespoons granulated sugar, the baking powder and salt. Stir in milk and butter until soft dough forms. Onto cookie sheet, drop dough by 8 heaping tablespoonfuls. Bake 10 to 12 minutes or until golden brown. Remove from cookie sheet to cooling rack. Cool completely.

3. In small microwavable bowl, microwave chocolate chips and shortening uncovered on Medium 1 to 2 minutes, stirring after 1 minute, until melted.

4. In chilled medium bowl, beat whipping cream, powdered sugar and vanilla with electric mixer on high speed until soft peaks form.

5. Break shortcakes into bite-size pieces. In parfait glasses, alternate layers of shortcake, strawberries, chocolate mixture and whipped cream. Garnish with additional strawberries.

Nutrition Information Per Serving:
1 PARFAIT: Calories 600 (Calories from Fat 305); Total Fat 34g (Saturated Fat 20g); Cholesterol 80mg; Sodium 550mg; Total Carbohydrate 71g (Dietary Fiber 4g); Protein 7g

Berry Phyllo Shortcakes

Prep Time: 40 Minutes **Start to Finish:** 1 Hour 5 Minutes
Servings: 12 servings

- 4 cups fresh raspberries
- 2 cups fresh blueberries
- ¼ cup sugar
- 2 teaspoons grated lemon peel
- 8 sheets frozen phyllo (filo) pastry (16x12 inch), thawed
- 2 tablespoons butter or margarine, melted
- 1 quart (4 cups) lemon sherbet

1. In medium bowl, mix raspberries, blueberries and 2 tablespoons of the sugar until fruit is coated. Refrigerate 30 minutes.

2. Meanwhile, heat oven to 350°F. Spray cookie sheet with cooking spray. In small bowl, mix remaining 2 tablespoons sugar and the lemon peel; set aside.

3. Unroll phyllo pastry; cover with waxed paper, then with damp cloth to keep from drying out. Place 1 phyllo pastry sheet on work surface; brush with butter. Continue layering phyllo and brushing each sheet with melted butter. After brushing top sheet, sprinkle with lemon peel mixture; gently press into phyllo.

4. Cut layered phyllo into 6 rows by 4 rows. Place on cookie sheet. Bake 10 to 12 minutes or until golden brown. Remove from cookie sheet to cooling rack. Cool 10 minutes.

5. Place phyllo piece on each serving plate; top with sherbet and berries. Add another phyllo piece; top with additional sherbet and berries.

Nutrition Information Per Serving:
1 SERVING: Calories 190 (Calories from Fat 35); Total Fat 4g (Saturated Fat 2g); Cholesterol 10mg; Sodium 95mg; Total Carbohydrate 39g (Dietary Fiber 3g); Protein 2g

Tips »

SUCCESS HINT
For best results, thaw phyllo completely and work quickly with each layer.

VARIATION
Use sliced strawberries instead of raspberries for this colorful springtime dessert.

DO-AHEAD
Save time by baking phyllo shortcake pieces up to 24 hours ahead of time. Store in an airtight container.

Double Chocolate Meringues

Prep Time: 20 Minutes **Start to Finish:** 4 Hours 50 Minutes
Servings: 8 servings

- 3 egg whites
- ¼ teaspoon cream of tartar
- ¾ cup sugar
- ¼ cup finely chopped hazelnuts
- ¼ cup butter or margarine
- 1½ oz unsweetened baking chocolate, cut into pieces
- ¾ cup sugar
- ¼ cup unsweetened baking cocoa
- ⅛ teaspoon salt
- ¼ cup half-and-half
- 1 teaspoon vanilla
- 1 quart (4 cups) chocolate ice cream

1. Heat oven to 275°F. Cover cookie sheet with heavy brown paper or cooking parchment paper. In medium bowl, beat egg whites and cream of tartar with electric mixer on high speed until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Fold in hazelnuts. On cookie sheet, drop meringue by ⅓ cupfuls in 8 mounds; shape into rounds, building up sides.

2. Bake 1 hour. Turn off oven; leave meringues in oven with door closed 1 hour 30 minutes. Finish cooling at room temperature, about 2 hours.

3. To make sauce, in 1-quart saucepan, melt butter and chocolate over low heat, stirring constantly. Stir in ¾ cup sugar, the cocoa, salt and half-and-half. Heat slowly to boiling; do not stir. Remove from heat; stir in vanilla. Serve warm. Fill each meringue with scoop of ice cream. Serve with sauce.

Nutrition Information Per Serving:
1 SERVING: Calories 420 (Calories from Fat 170); Total Fat 19g (Saturated Fat 11g); Cholesterol 40mg; Sodium 150mg; Total Carbohydrate 60g (Dietary Fiber 3g); Protein 5g

Tips »

SUCCESS HINT
Want to make sure the meringues are crisp? Bake them on a dry day because humid weather causes lower volume and less-crisp shells. If meringues soften, heat them in a 200° oven until crisp.

Marbled Yogurt Dessert

Prep Time: 15 Minutes **Start to Finish:** 3 Hours 40 Minutes
Servings: 12 servings

- 1 cup Gold Medal® all-purpose flour
- ½ cup firm butter or margarine
- ½ cup finely chopped nuts
- 1 quart (4 cups) mixed-berry frozen yogurt, slightly softened
- 1 quart (4 cups) vanilla frozen yogurt, slightly softened
- 2 cups cut-up fruit
- ¼ cup chocolate-flavor syrup, if desired

1. Heat oven to 350°F. In medium bowl, place flour. Cut in butter using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until evenly mixed. Stir in nuts. In bottom of ungreased 9-inch square pan or 9-inch springform pan, press mixture evenly. Bake about 15 minutes or until light golden brown. Cool completely.

2. Scoop frozen yogurt onto crust, alternating flavors; spread slightly to smooth. Cover; freeze at least 3 hours or until firm but no longer than 2 weeks.

3. To serve, let stand at room temperature about 10 minutes before cutting. Dip knife into hot water, then run knife along side of pan to loosen dessert. Top dessert with fruit; drizzle with chocolate-flavor syrup. Store in freezer.

Nutrition Information Per Serving:
1 SERVING: Calories 215 (Calories from Fat 100); Total Fat 11g (Saturated Fat 5g); Cholesterol 20mg; Sodium 85mg; Total Carbohydrate 27g (Dietary Fiber 1g); Protein 3g

Tips »

TIME-SAVER
Pop the crust into the freezer for a fast cool-down.

VARIATION
Transform this dessert into a chocolate lover's dream. Use chocolate frozen yogurt for the berry yogurt and top with hot fudge sauce.

Frosty Latte Squares

Prep Time: 20 Minutes **Start to Finish:** 4 Hours 35 Minutes
Servings: 9 servings

- 2 cups whipping cream
- ¼ cup coffee-flavored liqueur
- ½ cup chocolate-flavor syrup
- 1 cup Gold Medal® all-purpose flour
- ½ cup firm butter or margarine
- ½ cup finely chopped walnuts or pecans

1. Heat oven to 350°F. In large bowl, place whipping cream, liqueur and chocolate-flavor syrup; refrigerate.

2. In medium bowl, place flour. Cut in butter using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until evenly mixed. Stir in walnuts. In bottom of ungreased 9-inch square pan, press mixture evenly. Bake about 15 minutes or until light brown. Cool completely.

3. Beat whipping cream mixture with electric mixer on high speed until soft peaks form; spread over crust. Cover and freeze at least 4 hours or until firm but no longer than 48 hours.

4. Cut into about 3-inch squares. Store in freezer.

Nutrition Information Per Serving:
1 SERVING: Calories 390 (Calories from Fat 280); Total Fat 31g (Saturated Fat 17g); Cholesterol 85mg; Sodium 105mg; Total Carbohydrate 25g (Dietary Fiber 1g); Protein 4g

Tip »

SUBSTITUTION
One tablespoon Italian-style flavored instant coffee mix (dry) can be substituted for the coffee-flavored liqueur. Add to the whipping cream and syrup.

Raspberry Lemonade Freeze

Prep Time: 20 Minutes **Start to Finish:** 4 Hours 45 Minutes
Servings: 12 servings

NUT CRUST

- 1 cup Gold Medal® all-purpose flour
- ½ cup firm butter or margarine
- ½ cup finely chopped nuts

FILLING AND TOPPING

- 2 pints (4 cups) raspberry sorbet, slightly softened
- 1 pint (2 cups) vanilla ice cream, slightly softened
- ½ cup frozen pink lemonade concentrate, thawed
- 1 cup frozen whipped topping, thawed
- Few drops red food color, if desired
- 1 cup fresh raspberries
- Additional frozen whipped topping, thawed, if desired
- Additional fresh raspberries, if desired

1. Heat oven to 350°F. Line bottom and sides of 9-inch square pan with foil, leaving 1 inch of foil overhanging at 2 opposite sides of pan. In medium bowl, place flour. Cut in butter using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until evenly mixed. Stir in nuts. In bottom of pan, press mixture evenly. Bake about 15 minutes or until light golden brown. Cool completely.

2. Spoon sorbet over crust; spread evenly. Place in freezer. In medium bowl, mix ice cream, lemonade concentrate, 1 cup whipped topping and the food color until well blended. Fold in 1 cup raspberries. Spread over sorbet. Freeze about 4 hours or until firm.

3. Let stand at room temperature about 10 minutes before cutting. Remove dessert from pan, using foil to lift. Dip knife into hot water before cutting serving pieces. Garnish with additional whipped topping and raspberries. Store in freezer.

Nutrition Information Per Serving:
1 SERVING: Calories 280 (Calories from Fat 125); Total Fat 14g (Saturated Fat 7g); Cholesterol 30mg; Sodium 70mg; Total Carbohydrate 38g (Dietary Fiber 3g); Protein 3g

Easy Butterscotch-Almond Pralines

Prep Time: 25 Minutes **Start to Finish:** 55 Minutes
Servings: 2 dozen candies

- ½ cup packed brown sugar
- 1 box (4-serving size) butterscotch-flavored pudding and pie filling mix (not instant)
- 1 cup granulated sugar
- ½ cup half-and-half
- 1 tablespoon butter or margarine
- 1 cup blanched whole almonds, toasted if desired
- ¼ cup boiling water

1. Line cookie sheet with foil. In 2-quart saucepan, stir all ingredients except boiling water with wooden spoon. Heat over medium heat, stirring constantly, until boiling rapidly. Boil and stir 3 minutes. Place boiling water in measuring cup. Remove candy from heat and continue stirring vigorously 4 to 5 minutes or until thick but still shiny.

2. Working quickly, drop praline mixture by tablespoonfuls onto cookie sheet, flattening into patty shape with back of wooden spoon if needed. If mixture stiffens too much to drop from a spoon, quickly stir in hot water, ¼ teaspoon at a time, until smooth. Cool completely, about 30 minutes. Store in tightly covered container.

Nutrition Information Per Serving:
1 CANDY: Calories 80 (Calories from Fat 10); Total Fat 1g (Saturated Fat 0.5g); Cholesterol 0mg; Sodium 30mg; Total Carbohydrate 16g (Dietary Fiber 0g); Protein 0g

Tip »

SPECIAL TOUCH
Fill an oversized latte mug with these yummy candies and a packet of chicory coffee for a gift with Louisiana style.

Cashew Brittle

Prep Time: 1 Hour 10 Minutes **Start to Finish:** 2 Hours 10 Minutes
Servings: 6 dozen candies

- 1½ teaspoons baking soda
- 1 teaspoon water
- 1 teaspoon vanilla
- 1½ cups sugar
- 1 cup water
- 1 cup light corn syrup
- 3 tablespoons butter (do not use margarine)
- 12 oz cashew halves or unsalted raw Spanish peanuts (2½ cups)

1. Heat oven to 200°F. Grease two 15x12-inch cookie sheets with butter; keep warm in oven. (Keeping cookie sheets warm allows the candy to be spread ¼ inch thick without it setting up.) Grease long metal spatula with butter; set aside.

2. In small bowl, mix baking soda, 1 teaspoon water and the vanilla; set aside.

3. In 3-quart saucepan, mix sugar, 1 cup water and the corn syrup. Cook over medium heat 25 to 35 minutes, stirring occasionally, to 240°F on candy thermometer or until small amount of mixture dropped into cup of very cold water forms a soft ball that flattens when removed from water.

4. Stir in butter and cashews. Cook 10 to 15 minutes, stirring constantly, to 300°F or until small amount of mixture dropped into cup of very cold water separates into hard, brittle threads. (Watch carefully so mixture does not burn.) Immediately remove from heat. Quickly stir in baking soda mixture until light and foamy.

5. Pour half of candy mixture onto each cookie sheet and quickly spread about ¼ inch thick with buttered spatula. Cool completely, at least 1 hour. Break into pieces. Store in tightly covered container.

Nutrition Information Per Serving:
1 CANDY: Calories 60 (Calories from Fat 25); Total Fat 2.5g (Saturated Fat 0.5g); Cholesterol 0mg; Sodium 50mg; Total Carbohydrate 9g (Dietary Fiber 0g); Protein 0g

Tip »

SPECIAL TOUCH
Fill pretty glass jars with brittle pieces for an easy, yet elegant gift.

Licorice Wands

Prep Time: 25 Minutes **Start to Finish:** 1 Hour 25 Minutes
Servings: 24 wands

- 6 oz vanilla-flavored candy coating (almond bark), chopped
- 24 licorice twists
- Candy decorations

1. In 2-cup microwavable measuring cup, microwave candy coating uncovered on High 1 minute to 1 minute 30 seconds, stirring every 15 seconds, until melted.

2. Dip half of each licorice twist into melted candy coating. Sprinkle with candy decorations. Place on waxed paper; let stand until coating is firm, about 1 hour.

Nutrition Information Per Serving:
1 WAND: Calories 85 (Calories from Fat 25); Total Fat 3g (Saturated Fat 1g); Cholesterol 0mg; Sodium 30mg; Total Carbohydrate 14g (Dietary Fiber 2g); Protein 1g

Tips »

VARIATION
For smaller treats, cut licorice twists in half before dipping half of each piece into candy coating.

SPECIAL TOUCH
Tie colorful narrow ribbon around each licorice twist for an extra-festive party look. Or tie several licorice twists together for a party favor.

nutrition and recipe testing guidelines

Daily Values are set by the Food and Drug Administration and based on the needs of most healthy adults. Percent Daily Values are based on an average diet of 2,000 calories per day. Your daily values may be higher or lower depending on your caloric needs.

RECOMMENDED INTAKE FOR A DAILY DIET OF 2,000 CALORIES

Total Fat	Less than 65g
Saturated Fat	Less than 20g
Cholesterol	Less than 300mg
Sodium	Less than 2,400mg
Total Carbohydrate	300g
Dietary Fiber	25g

CALCULATING NUTRITION INFORMATION GUIDELINES

- The first ingredient is used wherever a choice is given (such as 1/3 cup sour cream or plain yogurt).
- The first ingredient amount is used wherever a range is given (such as 2 to 3 teaspoons).
- The first serving number is used wherever a range is given (such as 4 to 6 servings).
- "If desired" ingredients are not included, whether mentioned in the ingredient list or in the recipe directions as a suggestion (such as sprinkle with brown sugar if desired).
- Only the amount of a marinade or frying oil that is absorbed during preparation is calculated.

INGREDIENTS USED FOR RECIPE TESTING AND NUTRITION CALCULATIONS

The following ingredients, based on most commonly purchased ingredients, are used unless indicated otherwise:

- Large eggs
- 2% milk
- Vegetable-oil spread with at least 65% fat whenever margarine is used
- Solid vegetable shortening (not margarine, butter or nonstick cooking spray) is used for greasing pans

EQUIPMENT USED IN RECIPE TESTING

- Cookware and bakeware without nonstick coatings are used unless specified in recipe.
- Whenever a baking pan is specified in a recipe, a metal pan is used; wherever a baking dish or pie plate is specified, oven proof glass or ceramic ovenware is used.

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Betty Crocker

dessert *of the* month FEBRUARY

Raspberry Mousse Brownies

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BOX TOPS FOR EDUCATION Betty Crocker

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Raspberry Mousse Brownies

Prep Time: 20 Minutes Start to Finish: 4 Hours 10 Minutes

1 box Betty Crocker® Original Supreme brownie mix (with chocolate syrup pouch)
Water, oil and eggs called for on brownie mix box
1 bag (10 oz) raspberry-flavored chocolate chips or chocolate chips
1 cup plus 5 tablespoons heavy whipping cream
1 container (16 oz) Betty Crocker® Rich & Creamy cream cheese frosting
Fresh raspberries

1. Heat oven to 350°F. Spray or grease bottom only of 13x9-inch pan (for easier cutting, line pan with foil; spray bottom only of foil). Make and cool brownies as directed on box.
2. Reserve 1/4 cup chips for drizzle. In large microwavable bowl, place remaining chips and 1 1/4 cups of the cream. Microwave uncovered on High 2 to 3 minutes, stirring once every minute, until chocolate is melted. Stir until mixture is smooth. Refrigerate until slightly thickened, about 20 minutes.
3. Add frosting to chocolate mixture. Beat on high speed 1 to 2 minutes or until well blended and soft peaks form. Spread over cooled brownies, smoothing top.
4. In small microwavable bowl, microwave reserved chips and remaining 1 tablespoon cream uncovered on High 30 to 45 seconds, stirring once or until mixture can be stirred smooth. Drizzle over mousse layer. Refrigerate 1 to 2 hours or until mousse is set.
5. Cut into 12 squares; cut each square diagonally in half to make triangles. Garnish each triangle with raspberries.
24 servings

For more recipes visit BettyCrocker.com

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Betty Crocker

dessert *of the* month MARCH

Lemon Drop Cake

Lemon Drop Cake

Prep Time: 25 Min Start to Finish: 3 Hr 15 Min

- 1 box Betty Crocker® SuperMoist® lemon cake mix
- Water, vegetable oil and eggs called for on cake mix box
- 1 cup powdered sugar
- 1/4 cup fresh lemon juice (1 large lemon)
- 1 container Betty Crocker® Rich & Creamy lemon frosting
- Lemon drop candies, if desired

1. Heat oven to 350°F (325°F for dark or nonstick pans). Line 2 (8-inch) square pans with foil; grease bottoms and sides of pans with shortening or cooking spray.
2. Make cake mix as directed on box, using water, oil and eggs. Pour into pans. Bake 28 to 33 minutes or until toothpick inserted in center of cake comes out clean. Cool 15 minutes.
3. In small bowl, mix powdered sugar and lemon juice. Poke top of warm cake every 1/2 inch with long-tined fork, wiping fork occasionally to reduce sticking. Drizzle and spread lemon mixture over top of cake. Cover; refrigerate about 2 hours or until chilled.
4. In small microwavable bowl, microwave frosting uncovered on High 15 seconds. On serving plate, place 1 cake, rounded side down. Spread with half of frosting. Top with second cake, rounded side up. Frost top of cake with remaining frosting. Garnish with lemon drop candies. Store loosely covered at room temperature.

12 servings

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For more recipes visit BettyCrocker.com

Inside You'll Find:

Brownies & Bars
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Cupcakes
These cute, bite-size cakes are perfect for parties or just a quick sweet treat.

Cookies
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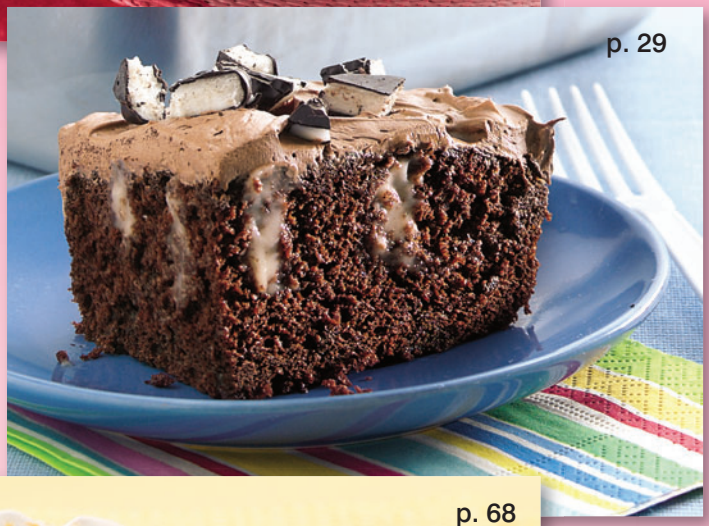
Other Desserts
Mad about meringue? Love licorice? We've got 14 delicious desserts to satisfy your every craving.